

Orange Sesame Pork Noodle Bowl



Yield: Serves 4

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients:

2 tablespoons orange juice
1 1/2 tablespoons oyster sauce
1/4 teaspoon red pepper flakes
1 tablespoon sesame oil
2 teaspoons soy sauce
1 tablespoon cornstarch
1/4 teaspoon black pepper
1.5 lbs pork cubes
2 tablespoons olive oil
1 package of rice noodles
1 large carrot, diced
1 yellow onion, diced
1 cup peas
radish slices, garnish

salt and pepper to taste

Directions:

Fill a large bowl with cold water, add the rice noodles to soak for at least 15 minutes. Once the rice noodles have fluffed, drain, and fill a large stock pot with water and bring to a boil. Add the rice noodles and cook for about 5 to 7 minutes. Drain again and set aside.

In a large bowl, combine the first seven ingredients. Add the pork, toss, and set aside. Meanwhile, heat a large skillet to medium high heat and add the olive oil. Next, add the carrot, onion, and peas to the skillet. Saute until the veggies have soften. Then add the pork with all the liquid. Saute for another five minutes until brown. Add the reserved rice noodles to the pan and toss to combine. Turn off the heat. Divide between bowls and garnish with radish slices.