

Thai Pork and Noodle Salad

From The National Pork Producers Council



Ingredients:

3 boneless pork chops, cut into stir-fry strips
2 T. olive oil
2 T. white wine vinegar
2 T. peanut butter
2 T. soy sauce
1 T. honey
1 tsp. grated ginger root
1/4 tsp. crushed red pepper
2 tsp. vegetable oil
2 tsp. sesame oil

1 bell pepper, cut into thin strips
8 green onions, bias-sliced into 1/2" lengths
1/4 cup cashews, coarsely chopped
4 oz. fine egg noodles, cooked

To Prepare:

To make dressing, in a blender combine olive oil, vinegar, peanut butter, soy sauce, honey, ginger and crushed red pepper. Blend until smooth. Set aside. (over)

Heat vegetable and sesame oils in skillet over med-high heat. Add bell pepper strips and green onions. Cook and stir for 1-2 min. or until onions are crisp-tender. Remove. Add pork strips to hot skillet. Cook and stir for 2-3 min. or until cooked through. Return veggies to skillet and add cooked noodles. Cook and stir about 1 min. more or until heated through. Remove from heat. Pour dressing over mixture in skillet. Toss lightly to coat. Divide onto plates. Sprinkle with cashews. Serving suggestion: this salad is delicious served with warm flour tortillas. Serves 4.

Show #122