



## Drunken Noodles with Pork

**Servings: 4**

Preparation Time: 20 minutes

*Start to Finish Time: 50 minutes*

*This recipe produces a spicy, savory sauce that is sucked up by the pork and noodles. The veggies provide "crunch" texture and the mushrooms give an earthy flavor. The fish sauce adds a hint of salty-sea.*

### PREPARE:

**8 ounces rice stick noodles, wide**

### WHISK:

**1/4 cup fish sauce**

**2 tablespoons rice vinegar**

**1 tablespoon sugar**

**1 tablespoon low sodium soy sauce**

**2 teaspoon chili garlic sauce**

### HEAT:

**1 tablespoon peanut oil**

**1 tablespoon garlic, minced**

**1 teaspoon serrano chile, minced**

**12 ounces pork tenderloin, trimmed, cubed, and seasoned with salt, black pepper, and 1 tbsp. sugar**

**1 medium onion, sliced**

**1 each red bell pepper, sliced into 1/4-inch-thick strips**

**8 ounces mushrooms, quartered**

**1 each carrot, bias-sliced**

**1 cups basil (divided)**

**RICE NOODLES (12 minutes + 8 minutes to cook):**

Prepare rice noodles according to package directions; drain, rinse in cold water, and drain again.

Make sure that you stir the noodles from time to time so that they do not stick together.

**WOK (while rice noodles cook):**

Whisk together fish sauce, vinegar, 1 tablespoon sugar, soy sauce, and chili garlic sauce; set aside.

Heat oil in a wok or large skillet over high. Add garlic and serrano; stir-fry until fragrant, 30 seconds.

Add pork and cook until brown (about 4 minutes).

Add fish sauce mixture and stir-fry until sauce bubbles and thickens, about 1 minute.

Stir in onions, bell pepper, mushrooms, and carrot; stir-fry to soften slightly, 2-3 minutes.

Add the rice noodles and gently stir until they absorb sauce, 1-2 minutes.

Add the basil and toss gently to wilt.

Fish sauce is popular throughout Southeast Asia. It brings a salty element to dishes, similar to soy sauce in Chinese and Japanese recipes. Thai cookery is a unique combination of brilliant tastes, textures, and colors. The balance of spicy, sweet, salty, and sour are what make a Thai meal. Drunken noodles is a perfect example of that balance. As with most stir-fries, the secret is to have all of your ingredients ready before you begin cooking. Start by cooking the rice noodles and rinsing in cold water to prevent sticking. They're light, elastic, and perfect for absorbing sauce. For this recipe, look for wide rice noodles.

*Per Serving (excluding unknown items): 403 Calories; 7g Fat (16.1% calories from fat); 25g Protein; 58g Carbohydrate; 3g Dietary Fiber; 55mg Cholesterol; 1751mg Sodium; 8g Total Sugars; trace Vitamin D; 54mg Calcium; 2mg Iron; 783mg Potassium; 377mg Phosphorus. Exchanges: .*

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