

ThaiStyle Pork Noodle Bowl

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

I love Thai curry and I love noodle bowls and this is a blend of the two It may not be authentic but it hits the spot

Ingredients

- - 12 ounces refrigerated chow mein noodles - ¼ cup soy sauce - 1 tablespoon honey
- or to taste - 1 ½ teaspoons fish sauce - 1 tablespoon vegetable oil - 2 tablespoons red curry paste - 1 tablespoon chopped garlic - 1 teaspoon ginger paste - 1 (13.5 ounce) can coconut milk - 1 ½ pounds boneless pork loin chops
- cut into thin strips - 1 cup julienned carrots - 1 (8 ounce) package sugar snap peas - ¼ cup chopped fresh cilantro
- or to taste - ½ lime
- zested and juiced (Optional)

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook noodles in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 2 minutes. Drain and set aside. Meanwhile
5. combine soy sauce
6. honey
7. and fish sauce in a small bowl until blended; set aside. Heat a large nonstick skillet over medium heat for 1 to 2 minutes. Pour in vegetable oil. Add curry paste
8. garlic
9. and ginger paste; cook until fragrant
10. about 1 minute. Add coconut milk in intervals
11. stirring as you pour it in to keep the sauce from separating. Add pork strips
12. carrots
13. and snap peas and cook until pork is cooked through
14. about 5 minutes. Add drained noodles to the skillet
15. then add soy sauce mixture. Simmer until sauce has thickened
16. 4 to 5 minutes. Divide pork and noodle mixture among serving bowls and top with cilantro
17. lime zest
18. and juice. Serve immediately. Cook's Notes: You may use any assortment of protein and vegetables. I suggest mushrooms
19. bell peppers
20. carrots
21. and broccoli. The noodles I use are found in the refrigerated section of a local Asian market. The more curry paste used
22. the hotter it will be. Feel free to adjust as needed.