



Thai Minced Pork over Rice Noodle



Ingredients:

- 1 bundle or ½ package Thai Kitchen Thin Rice Noodles
- 1 pound ground pork (or substitute with ground beef, chicken)
- 1 tablespoon oil
- 2 tablespoons rice cooking wine
- 2 tablespoons fish sauce
- 2 tablespoons soy sauce
- 1 tablespoon chili powder
- ½ teaspoon white pepper
- 2 tablespoons lime juice
- ¼ cup shredded carrots
- ¼ cup chopped cilantro
- ¼ cup chopped mint leaves
- half a small red onion, cut into rings
- garnish with mint leaves and lime wedges

Method for the Rice Noodles:

1. Bring a large pot of water to a boil and remove from heat.
2. Carefully add the rice noodles into the water and soak for 4-5 minutes until the rice noodle has turned soft, stir occasionally to separate.
3. Drain the hot water, soak the rice noodles under cold water, and set aside.

Method for the Pork:

1. Heat oil in a pan over medium-high heat until shimmers, stir in the ground pork, cook until almost cooked through, and breaking up large lumps as it cooks.



2. Add the cooking wine, fish sauce, soy sauce, chili powder and white pepper into the pan, stir to mix everything well.
3. Continue to cook for 1-2 minutes until the pork has been cooked through, the sauces have reduced, remove from heat.
4. Stir in the carrots, cilantro, mint leaves and pour in the freshly squeezed limejuice, mix well.
5. Drain the rice noodles and transfer into a bowl.
6. Spoon over the pork and garnish with mint leaves and lime wedge to serve and enjoy!