



PORK CHOW MEIN

INGREDIENTS

- 500g lean pork mince
- 2 tblsp oil
- 1 onion, finely chopped
- 1 clove garlic, crushed
- 1 carrot, grated
- 1 x 200 g canned water chestnuts
- 100 g snow peas, sliced
- 1 bunch broccolini, sliced
- ¼ cup kecap manis
- ¼ cup light soy sauce
- 200 g chow mein noodles, soaked
- Spring onions, sliced to serve

PREP TIME: 10 MINS
COOK TIME: 20 MINS

SERVES 6

DIRECTIONS

1. *Heat half the oil in a large wok over high heat and brown the pork well. Remove and set aside.*
2. *Add the remaining oil to the wok and brown the onions and garlic for 2-3 minutes.*
3. *Toss the carrot, water chestnuts, snow peas and broccolini into the wok and stir fry for 2-3 minutes.*
4. *Remove and set aside.*
5. *Add the kecap manis to the wok and stir fry the chow mein noodles for 2-3 minutes coating well with the sauce.*
6. *Return the mince and vegetables to the wok and toss well for 2-3 minutes.*
7. *Serve hot, garnished with spring onion.*

Note: *If you like your chow mien spicy, add a little chilli or black pepper sauce to the wok prior to adding the noodles.*