

Pork Stir-fry with Chilli and Lime

Feeds: 2

Time to cook: Approximately 10 minutes

Take....

Lean pork loin or leg steaks or fillet

Garlic

Radishes

Pak choi

Beansprouts

Soy sauce

Sweet chilli sauce

Lime juice

Fresh coriander



Make....

- 1 Cut **225g(8oz) lean, fully trimmed pork loin or leg steaks or fillet** into thin strips or thin slices and dry fry in a hot non-stick pan for 3-4 minutes until browned. Add **1 clove garlic**, crushed, **100g(4oz) radishes**, sliced, **1 head pak choi**, sliced, and **100g(4oz) beansprouts** and cook for a further 2-3 minutes.
- 2 Mix together **5ml(1tsp) soy sauce**, **30ml(2tbsp) sweet chilli sauce** and the **juice of 1 lime**. Add to the pan and cook for a further minute, then sprinkle over **15ml(1tbsp) fresh coriander**, chopped.

Eat....

Serve with rice or noodles and extra vegetables.

Note If you do not have a non-stick pan/wok use a very small quantity of oil to stop sticking.