

Oriental Pork with Noodles



Preparation time: 10 mins

Cooking time: 10 mins

Serves: 4

how to cook

- 1 Place pork in a non metallic bowl and coat with half the honey, the sherry, soy sauce, garlic and ginger. Marinate for 10 minutes.
- 2 Heat half the oil in a wok and stir-fry the peppers for 1 minute. Set aside.
- 3 Heat the remaining oil and stir-fry the pork until golden.
- 4 Return the pepper and marinade to the pan, add the remaining honey and cook for a further minute.
- 5 Serve with noodles or rice and garnish with basil.

what you need

- 500g John Penny pork fillet, thinly sliced
- 75g honey
- 2 tablespoons dry sherry
- 2 tablespoons soy sauce
- 2 cloves garlic, peeled and finely chopped
- 2.5cm piece root ginger, peeled and chopped
- 2 tablespoons extra virgin olive oil
- 2 red peppers, deseeded and chopped
- Noodles or rice to serve
- Fresh basil to garnish

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