

Preparation time:  
**10**  
minutes

Cooking time:  
**55**  
minutes

Serves:  
**4**

## Ingredients:

2 tablespoon vegetable oil  
4 spring onions, finely chopped  
2 garlic cloves, finely chopped  
2cm piece ginger, finely chopped  
500g minced pork  
½ cup black bean sauce  
2 teaspoon sambal oelek (chilli paste)  
⅓ cup hoisin sauce  
350ml chicken stock  
3 teaspoon caster sugar  
1 tablespoon Chinese wine or dry sherry

400g packet Asian wholegrain fresh noodles, or noodle of choice

## Vegetables:

1 carrot, julienned  
1 Lebanese cucumber, cut into ribbons  
1 cup bean sprouts  
¼ cup roasted peanuts, roughly chopped  
1 cup edamame  
Spring onion, julienned

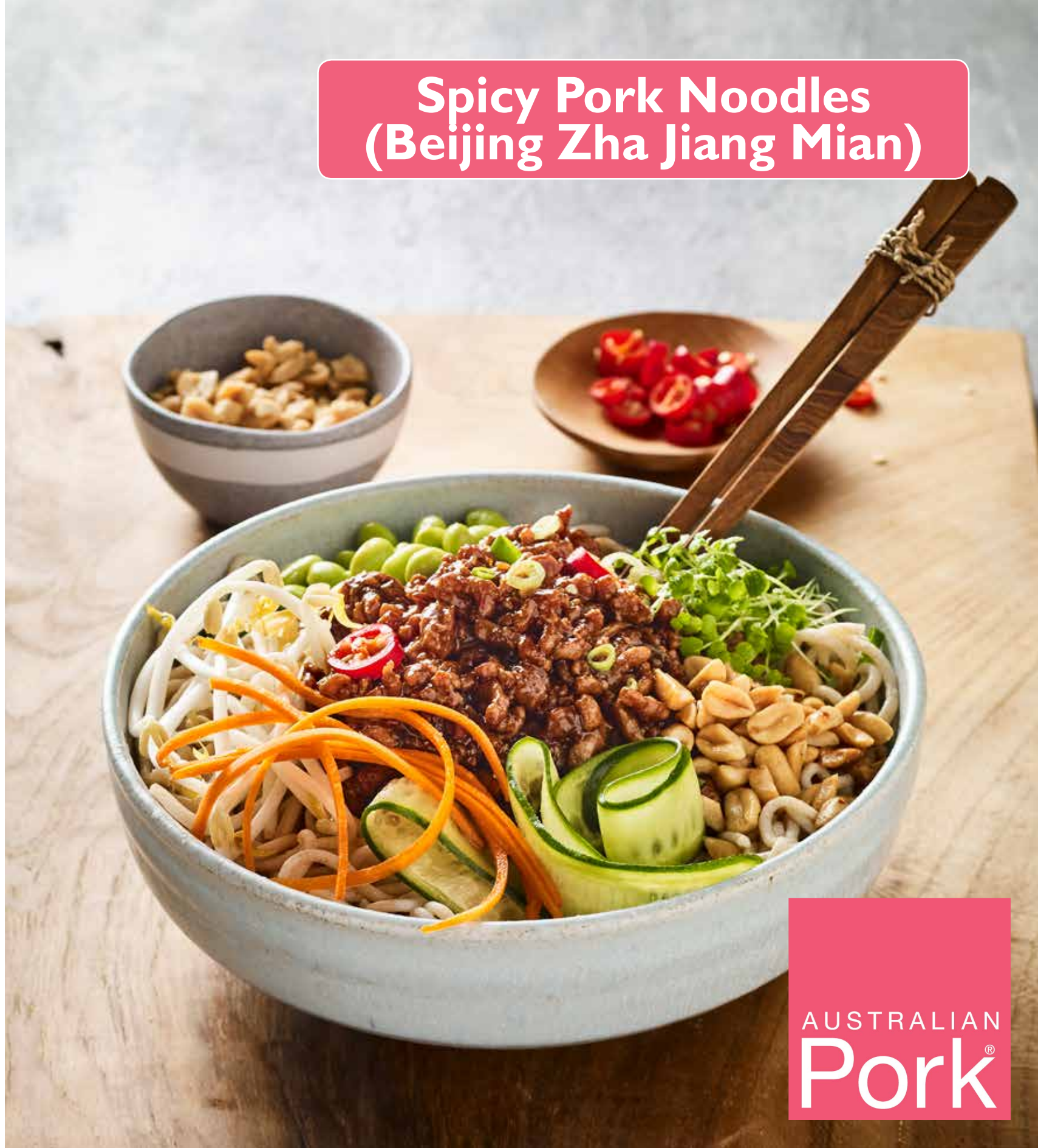
## To serve:

Red chilli, sliced, (optional)

## Cooking instructions:

- 1 Heat oil in a large frying pan over medium heat. Add spring onions, garlic and ginger and cook for 3-4 minutes, stirring, until onions have softened. Add pork and cook for 5 minutes or until well browned, stirring continually to break up the pork mince.
- 2 Add black bean sauce, hoisin sauce and sambal oelek, stirring for 3 minutes. Add stock and sugar, then cover and simmer for 40 minutes or until liquid has reduced. Stir in wine and season with freshly ground black pepper and salt flakes.
- 3 Meanwhile, cook noodles as per packet instructions then drain. Divide noodles between 4 serving bowls, top with spicy pork sauce and finish with vegetables arranged around the bowl. Serve with sliced red chilli.

# Spicy Pork Noodles (Beijing Zha Jiang Mian)



AUSTRALIAN  
**Pork**<sup>®</sup>