



Char siu pork with  
thai basil & mint rice  
noodle salad

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# Char siu pork with thai basil & mint rice noodle salad

Serves 4

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## INGREDIENTS:

For the pork	For the salad	6 radishes
1 pork fillet	200g rice noodles	1 yellow pepper
20g caster sugar	2 carrots	20g chopped mixed
1 inch of root ginger	1/2 cucumber	nuts
3 cloves of garlic	1 red onion	20g sesame seeds
20ml soy sauce	1 head of chicory	2 limes
1 tsp Chinese five spice	1/2 bunch of coriander	1 tsp sesame oil
2 tbsp ketchup	1/2 bunch of mint	
2 tbsp hoisin sauce	1/2 bunch of basil	
1 tbsp honey	3 spring onions	

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## METHOD:

1. Day before - sprinkle the pork fillet in the sugar and leave for a couple of hours. Make the Char Siu marinade by peeling and finely chopping the garlic and the ginger. Mix together with the soy sauce, five-spice, ketchup, hoisin, and honey. Rub marinade over the pork and leave covered overnight in the fridge.
2. On the day - submerge the rice noodles in boiling water and set aside until tender, drain and run under cold water to refresh. Leave them to drain and dress lightly with the sesame oil, to prevent them sticking. In a dry pan lightly toast sesame seeds and mixed nuts.
3. Finely slice chicory (lengthways), de-seed and finely slice the peppers, finely slice the spring onions and radishes. Peel and cut the carrot into matchsticks (alternatively grate). Cut the cucumber in half lengthways, scoop out the seeds and slice at an angle. Pick the coriander leaves, shred the mint and the basil. Put all the ingredients together in a bowl and dress with the lime juice.
4. Preheat the oven 220°C. Roast the fillet for 20-25 minutes until dark in colour and cooked through.
5. Serve a few slices of the Char Siu pork on top of the noodle salad.