



# Pork Singapore Noodles

## Ingredients

500g diced leftover roast pork  
1 onion sliced  
1 pepper sliced  
1 head of broccoli  
1 carrot grated  
1 tablespoon of vegetable oil  
1 teaspoon of Chinese 5 spice  
2 teaspoons curry powder  
1 garlic clove crushed  
Pack of 300g noodles

## Method

Boil a pan of water and cook the noodles according to instructions. In a large non-stick frying pan soften the onions and garlic in the vegetable oil for 5 minutes. Add the curry powder and 5 spice to the onions and stir well, cooking for 1 minute before adding the pork and remaining vegetables. Add a little of the noodle cooking water to loosen. Cook for a further 5 minutes stirring regularly. Add the noodles to the pan with the pork and vegetables and stir well. Serve straight away with a little fresh coriander on top.

**Top Tip** - this tasty noodle dish is packed with vegetables and flavour. You could try to increase the fibre by using higher fibre noodles such as whole wheat.