



# Vietnamese Pork Salad Bowl

## Ingredients

500g diced leftover roast pork  
1 red onion sliced or 4 chopped spring onions  
½ a red cabbage – finely sliced / shredded  
1 cucumber sliced  
1 carrot grated  
300g rice / vermicelli noodles or brown rice  
1 tablespoon each of low salt soy sauce, thai fish sauce  
1 tablespoon of grated ginger  
Red chilli, deseeded and finely sliced  
Lime – juiced and zested  
Optional – chopped coriander and mint for serving

## Method

Add the soy sauce, fish sauce, ginger, lime juice, chilli to a jar and shake well. While cooking the noodles according to instructions, prepare all the vegetables and set to the side. Build the dish by adding the noodles and veg to a bowl. Combine the dressing and the pork and place on top of the noodles. Top with a handful of chopped coriander and mint.

**Top Tip** - If you have any lemongrass at the back of a cupboard it will add a lovely flavour to the salad. Any mixture of vegetables will work with this salad – avocado, broccoli, mangetout, green beans. If you don't have any noodles try using brown rice for a lovely nutty flavour.