



## **PORK STIR FRY WITH CHILLI & LIME**

Serves 2    Cooking time 10mins!!

### ***What are the ingredients?...***

225g    x Buttercross lean pork tenderloin or leg steaks  
1        x clove Garlic  
100g    x Radishes  
1 head   x Pak Choi  
100g    x Beansprouts  
1tsp     x Soy Sauce  
2tbsp    x Sweet Chilli Sauce  
1        x Lime juice  
1tbsp    x Fresh coriander

### ***How do I make it?...***

Cut 225g (8oz) lean, trimmed pork into thin strips/slices and fry in a little rapeseed oil for 3-4 minutes until browned.

Add 1 clove of garlic, crushed 100g radishes, sliced, 1 head of pak choi, sliced and 100g of bean sprouts and cook for a further 2-3 minutes.

Mix together 5ml (1tsp) soy sauce, 30ml (2 tbsp) sweet chilli sauce and the juice of 1 lime. Add to the pan and cook for a further minute, then sprinkle over 15ml (1 tbsp) fresh coriander, chopped.

Serve with rice or noodles and extra veg.