



Pork Noodle Salad with Pineapple Salsa

Serves 4

Ready to eat in 25 minutes

350g packet Fantastic Fresh Thai Noodles

350-400g pork fillet, trimmed, cut in half
vegetable oil
assorted mixed lettuce leaves
2 medium tomatoes, cut into thin wedges
1 lebanese or 1/2 continental cucumber, thinly sliced
1 medium red onion, thinly sliced

Salsa

Mix in a bowl:

1 cup freshly chopped or 450g can unsweetened
pineapple pieces, well drained
1/2 cup coriander leaves
chopped fresh red chilli to taste

Salad Dressing

Stir briskly in a bowl:

finely grated rind of 1 lime
2 tbs lime juice
2 tbs fish sauce
2-3 tsp brown sugar

1. Prepare noodles as packet directs (standing only 2-3 minutes). Drain, rinse under cold water and cut into shorter lengths.



2. Heat a frying pan or flat grill. Brush fillets with a little oil, sear for 4-5 minutes on each side. Reduce heat to medium, cook further 3-4 minutes on each side or until tender. Cool slightly.
3. Cut fillets into thin slices and put in a bowl with 2 tbs salad dressing.
4. Toss noodles and remaining dressing with tomatoes, cucumber and onion.

Fresh Noodle Packet Directions

Place noodles in a bowl and cover with boiling water. After 2-3 minutes, separate with a fork and drain. Noodles are now ready to add to your favourite meal.

Serving suggestion

Arrange lettuce on a platter, spoon over the noodle salad, pork mixture and salsa.