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# Stir Fry Rice Noodle with Pork

## Description

**Chef's Note:** This recipe is measured out for half the stated amount of cooked rice noodles. If you want to cook all rice noodles, double the meat and vegetables, but I recommend cooking in two batches to make handling easier!

Total time: 30 min Yield: 4 to 5 servings

## Ingredients

3/4 cup UCook Ka'u Orange Sauce  
6 Tbsp fish sauce  
3/4 tsp orange zest  
1 1/2 Tbsp lime juice (fresh squeezed)  
8 oz rice noodles (softened in warm water until pliable)  
2 qt water  
3 Tbsp vegetable oil or any light, high temperature cooking oil  
3/4 cup ground pork (seasoned)  
1 tsp garlic (minced)  
2 shiitake mushrooms (julienned in fine strips)  
1 1/2 cup mustard greens (julienned, blanch in 3 cups boiling water & 2 tsp. salt)  
1/3 cup tofu (small dice)  
3/4 cup bean sprouts  
1/2 cup carrots (julienned)  
2 to 3 Tbsp fresh mint (julienned fine)

Prep Time: 15 min Cooking Time: 15 min Total Time: 30 min

## Instructions

Start by preparing the stir-fry noodle sauce—combine the Ka'u Orange Sauce, fish sauce, orange zest and lime juice. Mix well and set aside.

Cook softened rice noodle in 2 quarts of boiling water for 30 seconds. Strain noodles and rinse with cold water; split the amount in half & set aside.

Heat oil in medium sized teflon pan until lightly smoking. Add ground pork and garlic & sauté for 1 minute. Add shiitake and continue sautéing for 30 seconds. Then add the blanched mustard greens, tofu, bean sprouts, carrots and 1/2 cup of stir-fry noodle sauce to the pan. Heat through and mix well. Add mint & mix well. Remove from heat and serve.

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Extra sauce mixture may be added to flavor noodles as desired or used for the other half of the noodles.

**Recipe brought to you by:**

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