
SUE'S 'DIVE IN' CRISPY PORK NOODLES



Food Love Stories

TESCO

Every little helps

Sue's 'dive in' crispy pork noodles

Serves 6 

Takes 1 hr 40 mins

For the pork

1-1.2kg Tesco Finest crackling pork loin joint

sea salt

2 tbsp roasted salted peanuts, roughly chopped

lime wedges, to serve (optional)

For the dressing

½ tsp cornflour

125ml reduced-salt soy sauce

5cm piece ginger, peeled and sliced into matchsticks

1 lemongrass stalk, outer leaves discarded, finely chopped

100g clear honey

3 tbsp fish sauce

15g fresh coriander, stems finely chopped, leaves left whole

1 red chilli, deseeded and sliced

For the salad

180g dried rice vermicelli noodles

3 tbsp sesame oil

2 carrots, peeled into ribbons

½ cucumber, peeled into ribbons

150g pack edamame beans

15g fresh basil, leaves picked

15g fresh mint, leaves picked

1 Prepare the pork. Pat the skin dry. Sprinkle with sea salt, then leave at room temperature for 30 mins. Preheat the oven to gas 7, 220°C, fan 200°C.

2 Wipe off the salt then roast the pork for 30 mins. Reduce the heat to gas 6, 200°C, fan 180°C and roast for another 20 mins per 500g, plus 10 mins extra. Remove from the oven and rest for 10 mins.

3 To make the dressing, put the cornflour in a saucepan and slowly whisk in the soy sauce, then the ginger, lemongrass, honey and fish sauce. Simmer for 10 mins until thick and glossy. Remove from the heat and stir in the coriander stalks and chilli.

4 Cook the rice noodles to pack instructions. Toss with the salad ingredients and coriander leaves. Arrange on a platter.

5 Take the crackling off the pork and chop into chunks. Carve the pork and lay it over the noodles. Add the crackling and peanuts. Drizzle the dressing over and serve with lime wedges, if you like.

Each serving contains

Energy	Fat	Saturates	Sugars	Salt
2815kJ 675kcal	29g	8g	19g	5.1g
34%	42%	39%	22%	86%

of the reference intake.

Carbohydrate 48g Protein 53g Fibre 7g