


HONEY SOY BBQ PORK WITH ASIAN NOODLE SALAD



 Serves 4

 Prep Time 20 mins + marinating time

 Cook Time 10-15 mins



INGREDIENTS

- 210g pouch **Wattie's WOK Creations Honey Soy Stir-Fry Sauce**
- 450g trim pork steaks

Asian Noodle Salad:

- 125g pkt vermicelli noodles
- 2 medium carrots, julienned
- 1 lebanese cucumber, seeds removed, julienned

METHOD

1. Place the pork steaks in a dish. Reserve $\frac{1}{4}$ cup of the **Wattie's WOK Creations Honey Soy Stir-Fry Sauce** and pour the remaining over the pork. Massage the marinade into the pork. Cover and allow to marinate in the fridge for 2-3 hours or overnight.

2. BBQ pork over a medium heat, brushing frequently with any excess marinade, for 10-12 minutes until the pork is cooked. Allow to stand for 5 minutes before cutting into slices. Serve with the Asian noodle salad.

- 2 Spring onions, cut on diagonal
- 1 cup frozen shelled edamame beans, cooked
- Handful mint and coriander leaves, chopped

Dressing:

- ¼ cup **Wattie's WOK Creations Honey Soy Stir-Fry Sauce**
- 1 Tbsp sesame oil
- 1-2 tbsp lime juice

Asian Noodle Salad:

3. Pour boiling water over the vermicelli noodles and allow to stand for 2-3 minutes or until the noodles are soft. Drain. Rinse thoroughly in cold water. Drain well. Cut vermicelli into shorter lengths and place in a mixing bowl.

4. Add carrots, cucumber, spring onions, edamame beans, coriander and mint. Toss through the dressing and serve

Dressing:

5. Whisk all the ingredients together.