

# STIR FRY TERIYAKI PORK BALLS, VEGETABLES AND NOODLES



Serves 4



Prep Time 10 minutes



Cook Time 15 minutes



## INGREDIENTS

- 400g pork mince
- 2 tsp minced ginger
- 2 cloves garlic, crushed
- 400g bag **Wattie's WOK Creations Chinese Style Stir-Fry Vegetables**
- 210g pouch **Wattie's WOK Creations Teriyaki Stir-Fry Sauce**
- 350g pkt Singapore noodles
- Handful fresh coriander leaves, chopped

## METHOD

1. Roll pork mince into small balls. Refrigerate for 10 minutes.
3. Heat a dash of oil in a wok or frying pan. Add the pork balls and brown over a medium to high heat for 5 minutes until cooked. Remove the pork from the pan and set aside.
4. Add the ginger and garlic to the pan and allow to sizzle – making sure it doesn't burn. Add **Wattie's Frozen WOK**

**Creations Chinese Style Vegetables** and stir fry for 2 minutes.

5. Pour over **Wattie's WOK Creations Teriyaki Sauce**. Add Singapore noodles and toss to mix. Return the cooked pork balls to the pan. Continue cooking until the pork, noodles and vegetables are hot. Garnish with freshly chopped coriander.