



Pan Pan Pork 'n Pasta

Make ahead steps solve the quick dinner problem

Make-Ahead Pickled Fresh Cucumbers:

3 mini cucumbers, sliced thin (1-1/2 cups)

1/2 small red onion, thinly sliced

6 Tablespoons apple vinegar

6 Tablespoons water

1 Tablespoon honey

1/4 teaspoon salt

1/4 to 1/2 teaspoon red pepper flakes

Combine all ingredients for cucumbers in a bowl; cover; chill until ready to serve.

Make-Ahead Asian Sauce:

1/4 cup white wine

1/2 cup chicken broth

3 Tablespoons chunky or creamy peanut butter
1 Tablespoon honey
1 to 2 teaspoons chili sauce
2 Tablespoons soy sauce
1 teaspoon sesame oil
Whisk all sauce ingredients together in a bowl; set aside.

Soak According to Package Directions:

1/2-pound rice noodles
Various rice noodles call for soaking ahead of time in cold water. Follow the package directions. For Final Serving. Cook rice noodles in hot water until tender 2 to 5 minutes. Drain. Keep warm or serve.

Stir Fry Ingredients:

1/2 sweet red bell pepper, seeded, minced
1 Tablespoon minced fresh ginger
2 garlic cloves, minced
2 teaspoons liquid coconut oil
1 pound locally sourced ground pork
Garnish with chopped fresh cilantro

Stir-Fry Ingredients: In large skillet, stir-fry red peppers, ginger, and garlic in coconut oil over medium high heat, about 30 seconds. Add ground pork in large chunks over medium to medium-high heat. Cook until it begins to brown; turn meat over; brown other side, break large pieces into smaller chunks; cook about 12 minutes. Stir in prepared sauce. Simmer until pork is cooked through and sauce thickens about 5 minutes. If sauce is too thick, add chicken stock until desired consistency.

To Serve: Place cooked noodles on serving plate; spoon meat sauce over cooked noodles; Garnish with cilantro leaves. Serve with Pickled Fresh Cucumbers. Serves: 4

Cook's Note:

Our rice noodle package directions suggested that we should soak noodles in cold water for 2 to 4 hours. Then cook rice noodles in hot water until tender about 5 minutes. Drain; keep warm. Since they cooked so quickly, I tossed them with 1 Tablespoon coconut oil and cut strands in half for easier

serving. I made most of the parts ahead of time, which make it quick and easy for serving.

About the Recipe: Lightly spiced peanut flavored sauce with chunks of ground pork is served over rice noodles. The pork and vegetables are cooked using a stir-fry pan, making preparation quick and easy. If you like a spicier dish, just add more red pepper flakes and chili sauce. Pickled fresh cucumbers and onions add a refreshing note to the thick sauce.