



VIETNAMESE STYLE PORK NOODLE WRAPS

Ingredients cost: £8

Servings: 4

Prep Time: 20 minutes plus half an hour marinating time

Cook time: 15 minutes

Don't be put off by the long ingredients list here as the method is very simple. Thin strips of pork are briefly marinated in a sticky sauce and served in lettuce wraps. Nuoc cham is the name for a group of dipping sauces that vary by region across Vietnam - taste as you're making it and adjust the flavours accordingly. It should be sweet, sour, salty and hot.

FOR THE PORK:

800g trimmed pork shoulder, sliced into strips ½ cm thick

4 tbsp brown sugar

50ml lime juice

3 tbsp fish sauce

2 cloves garlic, grated or crushed

1 thumb ginger finely grated, stringy part discarded

METHOD:

1. Lay the pork strips flat on a worktop and use something heavy to bash them out until they're an even thickness.



2. Combine the sugar, lime juice, fish sauce, garlic and ginger and mix well. Add the pork strips and leave to marinate for half an hour.

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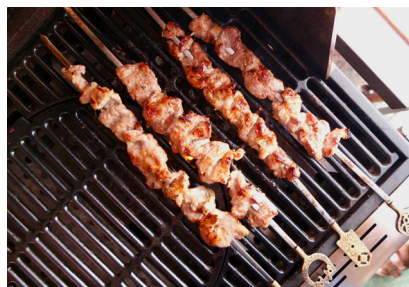
FOR THE NUOC CHAM DIPPING SAUCE:

150ml water
25g caster sugar
50ml lime juice
50ml fish sauce
1-2 cloves garlic, finely chopped
1-2 birds eye chillies, finely chopped (or to taste)

TO SERVE:

Little gem lettuce leaves
1 nest rice noodles per person
A splash of sesame oil
Sliced spring onions

METHOD CONTINUED:



- 3.** To make the nuoc cham, combine the water, lemon juice and sugar, whisking until the sugar dissolves. Add fish sauce, garlic and chilli. Adjust to your taste and set aside.
- 4.** Cook the rice noodles by soaking in boiling water for 5 minutes or until tender, then drain and add a splash of sesame oil to stop them sticking together. Set aside.
- 5.** Light two of the Jupiter Outback BBQ gas burners and turn to high heat. Thread the pork onto skewers in a concertina fashion and cook, turning often, for around 15 minutes or until caramelised and lightly charred in places.
- 6.** Remove the pork from the skewers and roughly chop before serving with the noodles, lettuce leaves, spring onions and nuoc cham.