



# See Jane Cook

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## THAI SPICY NOODLES

- 3/4 lb. medium rice noodles (about 1/4-inch wide)
  - 1 lb. trimmed pork loin (boneless pork chops)
  - 1 green bell pepper
  - 1/2 lb. asparagus, tough ends trimmed
  - 4 green onions, trimmed and cut in 1-inch pieces
  - 1 tbsp. chopped garlic
  - 2 fresh hot Thai or jalapeno peppers, minced (or to taste)
- OR 1 tsp. (or more) crushed dried chilies
- 3 tbsp. soy sauce
  - 1 tbsp. Thai fish sauce
  - 2 tsp. sugar
  - 2 tbsp. oyster sauce
  - 1/4 cup water
  - 4 tbsp. vegetable oil
  - 1/2 tsp. vinegar
  - 10 fresh basil leaves

Cook rice noodles in boiling water for 5 minutes; drain and refresh with cold water to stop the cooking process. Drain.

Meanwhile, cut pork into 1/-inch-wide strips. Cut bell pepper vertically into 1/2-inch-wide strips, then cut strips in half horizontally. Cut asparagus diagonally into 1-inch pieces. Prepare the onions and garlic. If using fresh peppers, cut into thin rings.

In a jar or small bowl, combine the soy sauce, fish sauce, sugar, oyster sauce and water; mix well.

Heat at large, deep skillet over high heat for about 2 minutes. Add 2 tablespoons of the oil. When it begins to shimmer, add half the garlic and meat and stir-fry until no longer pink; transfer to a bowl with a slotted spoon.

Heat 2 more tablespoons oil. Add remaining garlic, bell peppers, and asparagus and stir-fry for 1 minute. Add green onions and hot pepper and stir-fry for 30 seconds. Return meat to skillet and add drained noodles, gently mixing with tongs. Add sauce and gently mix to coat. Add vinegar and basil and gently mix until basil wilts. Makes 4 servings (3 at my house).