

- A: 1# rice noodles
  - B: 1T canola oil
  - C: 1C broccoli, cut into small florets
  - D: 1C mushroom, sliced
  - E: 1# pork, sliced into thin strips
  - F: 1/2C green onions, chopped
  - G: 1T black sesame seed
1. Boil (A) gently until soft, about 10 minutes. Drain and
- 1T rice vinegar  
1T sugar  
1T soy sauce  
1/2C sweet chili sauce  
1T candied ginger  
1/2C red pepper, matchstick cut  
1T Thai red curry paste  
1/2oz lite coconut milk



## Meat/Bangkok Curry

### Meat/Bangkok Curry

1. cool with cold water, then toss with (B).
  2. Blanch (C) in boiling water for 60 seconds, cool with cold water and reserve.
  3. Saute (D) until golden, add (E) and simmer 45 minutes until pork is tender.
  4. Add (C), then (F), then (A); toss to coat. Place on platter or bowls and top with (G). Serve.
- Servings: 4

\$Id: bangkok\_curry,v 1.1 2017/11/27 23:43:48 deaven Exp \$