The Pork mince was in the reductions at 93p. So we based this recipe around it ? As we often do.

Ingredients for the Pork Bowl:-

500g Mince Pork
1 Onion, finely diced
2 cloves of Garlic, minced
2 Red Chillies, Chopped
2 tsp Dried Ginger
5 tsp Brown Sugar
Half a Lime squeezed
2 tsp Fish Sauce
Oil to fry

Method:-

(1) Fry the Onions over a low heat until softened.
(2) Add the Garlic and Ginger.
(3) Add the Pork and turn up the heat.
(4) Add the other ingredients and stir until the Pork has browned a little.

Although there ear lots of ingredients here we are still in budget as there?s enough left over to make a stir-fry for this evening. (£2 per person)

Ingredients for the Coleslaw:-

¼ Whit Cabbage ? ¼ Red Cabbage
1 Carrot, finely slices
1 Clove of Garlic, minced
1 Red Chilli, finely slices
White Wine Vinegar
Half a Lime squeezed

Fish Sauce
Soy Sauce
Fresh Coriander leaves
Fresh Mint leaves
A pinch of Sugar
A Handful of Beans Sprouts
Shallots, finely slices
Oil

Method:-

(1) Deep fry the Shallots until crispy. Drain and set aside.
(2) Add everything to a large bowl and stir well.
(3) Sprinkle the Shallots over.
(4) Serve.

We had this concoction over Rice Noodles and to be honest the combination of flavours puts our native cuisine to shame.