



The star of the show were the Glass Noodles. They were a bit of a chance purchase in a local Oriental Supermarket. At less than £2 for 500g they were well worth giving a go. We were not disappointed!

Pork & Chorizo in a stir fry is hardly traditional but traditions are for the conventional and on a budget of £4 for 3 servings we sometimes push the boundaries a little!

For the Marinade:-

Ingredients:-

Sliced left over Pork Shoulder
Chorizo cut into cubes
2 Onions, diced
1 clove of Garlic, grated
3 small Chillies, finely sliced
Garlic Salt
Black Pepper
Soy Sauce (Gluten free is available if required)
Oil

Ingredients for the stir-fry:-

1 large Onion, sliced
Baby Sweet Corn
Baby podded Peas (Mangetout)
1 large Carrot, cut into strips length ways
4 medium sized Mushrooms
Handful of Bean Sprouts
Oil to fry

Method:-

- (1) Add all the Marinade ingredients to a bowl, mix and let rest for 2 hours.
- (2) Prepare your other vegetables.
- (3) Bring a pan of salted water to the boil.
- (4) In a Wok or deep frying pan heat a little oil.
- (5) Add the Glass Noodles to the boiling water, lower heat and simmer for 7 to 8 minutes.
- (6) Fry the marinated ingredients and vegetables.

We added a few chopped Chillies and sliced Spring Onions to the noodles for a bit of colour. Realistically this is one of the best low cost meals we've had. We also broke convention by having Garlic bread! [Recipe here](#)