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:-**

1/4 Whit Cabbage ? 1/4 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.