

**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 are 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.**