



INGREDIENTS:

- 6 oz rice noodle
- Vegetable oil, as needed
- 6 oz pork loin
- 1 1/2 tsp soy sauce
- 1/3 cup brown sugar
- 1 tbs lime juice
- 1 tbs Asian chili garlic sauce
- 2 each baby bok choy
- 1/4 cup cilantro, coarsely chopped
- 1 scallion, sliced thin for garnish

DIRECTIONS:

1. In a hot saute pan with enough oil to coat the bottom of the pan, sear pork on all sides until golden brown.
2. Add rice noodles and saute for 1 minute until they soften.
3. Add baby bok choy and cook for 1 minute.
4. Add remaining ingredients (except for scallions) and stir frequently until all ingredients are evenly coated with sauce.
5. Remove from pan and garnish with scallions.