

Soya, ginger and garlic flavoured steamed pork mince patties with pepper, onion and broccoli stir-fry noodles with hoi sin sauce

Ingredients

1x Egg

70ml Soya sauce

30g Fresh ginger

2x cloves Fresh garlic

360g Lean pork mince

100g Fresh breadcrumbs

1x Red pepper

1x Green pepper

1x large Spanish Onions

125g Broccoli

1x bunch Spring onion

400g Cooked noodles

70ml Hoi sin sauce

Method

Chop garlic and ginger and put into the pork mince along with the soya sauce breadcrumbs and egg .Mix to a paste and make Pattie shapes and put them in the steamer.

Slice the onion, peppers and the broccoli and stir-fry them in a wok add the noodles and finally the hoi sin sauce and arrange nicely on the plates.

Garnish with the chopped spring onion.