

## Noodles with Pork and Kale (Mee Sa-pam)

### YIELD

4 servings

### TIME

25 minutes to prep

10 minutes to cook

Total time: 35 minutes

This recipe is a specialty from Phuket, the southern part of Thailand.

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### INGREDIENTS

1/2-16 oz box (8 oz) **Rice Noodles**

2 scant tablespoons **Fish Sauce**

2 tablespoons brown sugar

2 tablespoons ketchup

1 tablespoon soy sauce

1 tablespoon fresh lime juice

2 tablespoons oil

1 tablespoon minced ginger

1 tablespoon minced garlic

1 lb pork loin, thinly sliced

4 cups kale, cut into thin strips

\*Optional garnish: 2 tablespoons toasted sesame seeds

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### DIRECTIONS

1. Soak Rice Noodles according to box directions.
  2. In a small bowl mix together Fish Sauce, brown sugar, ketchup, soy sauce, and lime juice. Set aside.
  3. Add oil to a large skillet and heat over a medium high heat. Add ginger and garlic. Cook one minute or until fragrant. Add pork and stir-fry until just cooked (meat will turn opaque).
  4. Add reserved Fish Sauce mixture to meat and combine. Cook one minute. Drain noodles and add to meat. Stir-fry noodles until covered with sauce and just tender (al dente).
  5. Add kale. Stir-fry until it turns dark green and is combined with ingredients. Sprinkle with sesame seeds if desired. Serve immediately.
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