

Curly Noodle Pork Supper

Jim Kirer

Makes 8 servings.

1 1/2 pounds Pork tenderloin, cut in 1/4" strips	1 1/2 cups Water
1 medium Sweet red pepper, cut in 1 inch pieces	2 3 oz package Pork ramen noodles
1 cup Broccoli flowerets	1 tablespoon Fresh parsley, minced
4 Green onions, cut in 1 inch pieces	1 tablespoon Soy sauce
1 tablespoon Vegetable oil	

1. In a large skillet, cook pork, red pepper, broccoli, and onions in oil until meat is no longer pink.
2. Add the water, noodles with contents of seasoning packets, parsley, and soy sauce. Bring to a boil.
3. Reduce heat; cook for 3-4 minutes or until noodles are tender.

Main Dishes