

"Leftover Curry" Glass Noodle Stir Fry ???????

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-pork-belly-recipe>

Ingredients:

- 200 grams pork belly thinly sliced, or sub another protein of your choice
- 1 soy sauce ½ tsp
- 40 grams water dry glass noodles, soaked in room temp, for 7-10 mins
- 2 tablespoons red curry paste
- 1 tablespoon curry powder hunglay, recipe follows or substitute garam masala
- 2 inches ginger knob, thinly julienned
- 1 cup water or chicken stock, unsalted or low sodium
- 3 teaspoons fish sauce
- 1 tablespoon sugar
- 2 cups vegetables a mix of firm, your choice, see note for options
- 1 cup leafy greens sturdy, your choice, see note for options
- bamboo shoots unchecked ½ cup pickled, optional, see note
- 3 inches lemongrass piece, very thinly sliced
- 6 kaffir lime leaves finely julienned
- rice unchecked Jasmine, or sticky rice for serving
- 1 cinnamon stick 8-inch, or 1 Tbsp ground cinnamon
- 2 teaspoons black peppercorns
- 2 tablespoons cumin seeds
- 2 tablespoons coriander seeds
- 2 teaspoons fennel seeds
- 5 cardamom pc white, optional
- 1 star anise
- 2 teaspoons turmeric powder
- 1 teaspoon ground cardamom
- 1 teaspoon ground cloves or 3 pc whole cloves
- 1 teaspoon nutmeg

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 35 milligrams
4. Fat: 30 grams
5. Fiber: 10 grams
6. Protein: 10 grams
7. SaturatedFat: 10 grams
8. Sodium: 520 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy "Leftover Curry" Glass Noodle Stir Fry ?????? above. You can see more 16 indian pork belly recipe Dive into deliciousness! to get more great cooking ideas.