

VIETNAMESE NOODLE SALAD WITH PORK BELLY



A light and refreshing salad bringing bursts of Vietnamese flavours to your table. Simple and quick to make on a hot summer day.

Pork belly or pork shoulder
Ginger, garlic, lemongrass paste (Gourmet Garden section in Fruit & Veg section of supermarket)
Salt
Asian vermicelli noodles
Continental cucumber (slivered thin sticks – 2cm long)
Red capsicum (slice thinly - 2cm long)
Shredded/grated carrots
Spring Onions (slivered thin sticks – 2cm long)
Coriander leaves roughly chopped
Mint leaves roughly chopped
Missed Latters a Lawrence
Mixed lettuce leaves
Salted peanuts (chopped roughly)
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Olive oil spray

 Image: Serves 4 people ake on a hot
 Serves 4 people Prep Time 15 Minutes

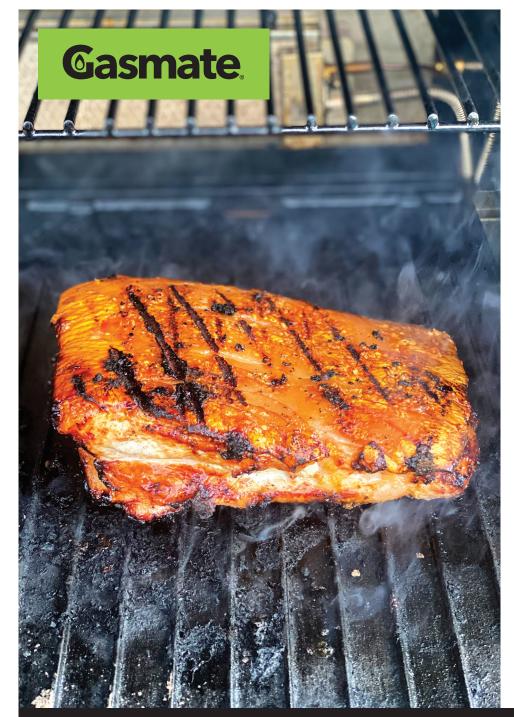
 1. Preheat BBQ to 350 degrees plus by turning all burners onto high. Ensure it has reached

- this heat before cookingPat dry skin of pork belly and then score with a sharp knife. Generously salt and spray with olive oil and then rub in salt in and get into
- Place pork skin side down on a plate. Rub in 1 teaspoon of salt, ginger, garlic and lemongrass paste on meat side of the pork, not the skin.

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4. Once BBQ has reached over 350 degrees, reduce hotplate burners to low heat and place 3 carrots on BQQ plate placing pork on top, skin side facing up. This will prevent the pork from burning on the bottom. Do this quickly and avoid keeping the hood open for too long as temperature will reduce. Cook until pork crackling is golden brown and crisp. This will take between 30-45 minutes. Once cooked set aside before slicing.

THE OUTDOORS MADE EASY.



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- 5. Whilst pork is cooking boil 1.5L of water in kettle and place noodles into a large bowl and cover with boiling water for approximately 15 minutes. Once noodles are soft and opaque, strain in colander and rinse with cold water and then cover with cold water. Once pork is cooked, strain noodles again and cut noodle lengths shorter with scissors and then place in a large bowl.
- Add cucumber, capsicum, carrot, spring onion, coriander, mint, peanuts, peanuts and dipping sauce, fish sauce (or ½ teaspoon salt) and combine well with tongs.
- 7. Serve into individual 4 bowls and top with sliced pork belly and some more chopped peanuts.
 - Other ingredients that can be included:

Fried shallots

Cocktail spring rolls cut into thirds (cooked: fried or air fryer)

• Pork can be swapped for chicken or beef with same marinade and cooked on BBQ.