



Hoi-sin and Sesame Pork Stir Fry

Serves: 4

- 2 small Anna's Happy Trotters tenderloins
 - 4 tbsp hoi-sin sauce
 - 2 tbsp rice vinegar
 - 2 inch (5cm) piece fresh ginger, peeled and finely grated
 - 2 cloves garlic, peeled and crushed
 - 1 tsp sesame oil
 - 7oz (200g) green beans, trimmed
 - 7oz (200g) carrots, peeled and cut into batons
 - 4 tbsp sesame seeds
 - Noodles to serve
1. Using a sharp knife cut tenderloin into thick slices and place in a glass or plastic mixing bowl.
 2. Add hoi-sin sauce, rice vinegar, ginger, garlic and sesame oil and mix thoroughly to coat the pork.
 3. Cover and chill for 2-6 hours. Preheat grill to moderately high.
 4. Pour pork and marinade into a small roasting tin and cook for 8-10 mins turning halfway, until cooked through.
 5. Bring a saucepan of water to the boil, add beans and carrots and cook for 3-4 mins. Drain and keep warm.
 6. Sprinkle sesame seeds over the pork and grill for a further 1-2 mins, until sesame seeds become golden.
 7. Serve with carrots, beans and noodles.