

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

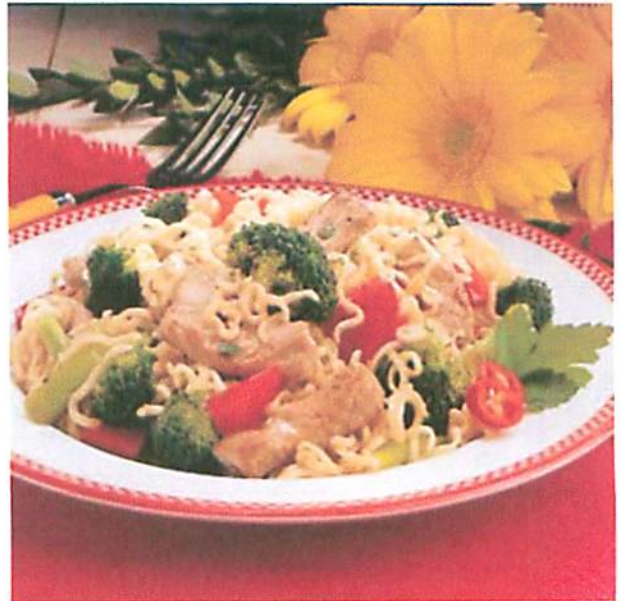
805-922-6191

September, 2011

Curly Noodle Pork Supper

Ingredients:

- 1 lb. pork tenderloin, cut into ¼ inch strips
- 1 medium sweet red pepper, cut into 1 inch pieces
- 1 cup broccoli florets
- 4 green onions, cut into 1 inch pieces
- 1 Tbsp. vegetable oil
- 1 ½ cups water
- 2 packages (3 oz. each) pork ramen noodles
- 1 Tbsp. minced fresh parsley
- 1 Tbsp. soy sauce



Preparations:

- 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.
- 3.) Bring to a boil.
- 4.) Reduce heat; cook for 3-4 minutes or until noodles are tender.

Makes 3-4 servings

Find this recipe and many more at Fostersbodyandpaint.com