

## Teriyaki pork meatballs with noodles



**PREP TIME: 1 minutes**

**COOK TIME: 13 minutes**

**SERVES: 4**

**CALORIES PER SERVING: 921**

### INGREDIENTS

- 250g dried medium egg noodles
- 12 pork meatballs
- 250g pak choi
- 6 tbsp teriyaki sauce
- Sunflower oil

### INSTRUCTIONS

- 1:** Cook the noodles following pack instructions.
- 2:** Add 2 tbsp sunflower oil to a frying pan over a medium heat.
- 3:** Fry the meatballs for 3 mins or until golden brown all over. Lower the heat and cook for 6 mins more.
- 4:** Quarter the pak choi, raise the heat, add the pak choi and cook for 3 mins.
- 5:** Stir through the teriyaki sauce and toss everything together with the drained noodles.
- 6:** Divide between bowls and serve.