**Rice Noodles with Spicy Pork (or turkey or lamb or fake meat)**

Adapted from Tejal Rao’s recipe for the New York Times

Serves 2 or 3

Simple and amazing. You can substitute out the pork with another meat – I often make it with turkey for a healthier option – or even with any kind of fake ground meat for a vegetarian version. This is how I make the recipe, which has a few small differences from the original, including increasing the amount of sauce and substituting out some of the more difficult-to-find ingredients.

**Ingredients**

*Sauce*

1.5 tablespoons soy sauce

1.5 tablespoons chili oil – use less if you want a medium or mild version

3 tablespoons rice wine vinegar (or white vinegar if you don’t have rice vinegar)

1.5 teaspoons sugar

*Main*

1 pound package of rice noodles – I like the flat kind, but round work as well

1 teaspoon oil for cooking

1 pound ground pork (or ground turkey, lamb, beef, or fake meat)

1 1-inch cube of ginger

2 cloves garlic

3 scallions – white parts

1 teaspoon salt

*Mix ‘n Match Toppings – choose some that sound good to you*

A handful of cilantro, basil, or mint – roughly chopped

A handful of chopped roasted peanuts

3 scallions – green parts, sliced

Radishes – finely sliced

Ginger – cut into little matchsticks

Szechuan peppercorns – 1 teaspoon ground up in a spice grinder or by mortar and pestle

**Instructions**

1. Prepare the noodles according to the instructions on the package. Rice noodles can stick together, so I recommend stirring frequently while they are cooking. Noodles should be room temperature by the time everything else is ready to go.
2. Finely chop the ginger, garlic, and scallion whites. Chop any toppings that you are using.
3. Whisk all the sauce ingredients together in a small bowl and set aside.
4. Heat the cooking oil over medium-high heat. Add the meat and top it with the salt. Let the meat brown. Use a spatula to break the meat up into small pieces, occasionally flipping, for 5 minutes.
5. Add the garlic, ginger, and scallions and continue to break the meat up and let it get brown, for another 5 minutes. Once all the meat is cooked through and some parts are browned to your taste, take the meat off the heat.
6. To prepare the bowls, first add noodles, dividing them between two or three bowls. Pour the sauce over the noodles, again dividing evenly between the bowls. Add the meat. Top with your choice of toppings.