



We had some Tomatillos given by a friend to play with. These made a great Salsa (

[Recipe here](#)

) but not really a meal on their own. I found a Mexican recipe for Pork Loin with Charred Tomatillo Salsa and as we had a ?Yellow Sticker? Pork Loin in the freezer which cost us the princely sum of £2 we thought we'd make a bit of a fusion dish.

Mexican flavours work really well with Rice Glass Noodles, it seems!

Roast Pork Loin

Ingredients:-

Pork Loin

Oil

Whole grain Mustard

Salt & Pepper

Method:-

- (1) If your Pork has not been frozen and you fancy crackling (Why wouldn't you?!) Cross cut through the Pork rind.
- (2) Rub with Oil, Whole Grain Mustard, Salt & Pepper.
- (3) Roast at 160c for 45 minutes.
- (4) Turn up to 180c for the remaining 10 minutes if you are aiming for crackling.
- (6) Set aside to rest.

(7) When ready to serve slice.

Tomato, Shallot and Coriander hot Salsa

Ingredients:-

1 Tin of chopped Tomatoes
Tomato Puree
2 Shallots, finely chopped
2 Cloves of Garlic, minced
Chilli Flakes
Fresh Basil & Coriander leaves, finely chopped
Jerk Sauce
White Wine Vinegar
Salt & Pepper
Oil to fry

Method:-

- (1) Gently fry the Onions and then add the Garlic.
- (2) Add the Tomato Puree and stir in.
- (3) Add the Tinned Tomatoes and Chilli Flakes.
- (4) Season with Salt, Pepper, Jerk Sauce and a dash of White Wine Vinegar.
- (5) Simmer to reduce for 20 minutes.

Rice Noodles with Tomato, Shallot and Coriander Salsa.

Ingredients:-

Rice Noodles
Salsa

Method:-

- (1) Boil a kettle of water.
- (2) Add to a pan over a high heat and drop the Noddles in.
- (3) Boil another kettle of water.
- (3) Boil and then reduce the heat in the pan until the Noodles are translucence and soft.
- (4) Remove from the heat and pour the fresh boiling water over in a sieve and allow to drain.
- (5) Empty the pan and return the noodles.
- (6) Stir in the hot Salsa.
- (7) Serve on a bed under your sliced Pork Loin.

Build the plate with Noodles, Pork, Hot Tomato Salsa and cool Tomatillo Salsa and dress with a few chopped Coriander leaves and Cherry Tomatoes.