**Aromatic soy pork**

Serves 1

* 150-175g/5-6oz pork tenderloin, 150ml chicken stock
* 2 tbsp soy sauce
* 1 tbsp dry sherry
* 1 tsp Chinese five-spice powder or 2 tsp 5-spice paste
* 2½ cm/1in piece fresh root ginger, peeled and finely sliced
* 1 garlic clove, peeled and finely sliced
* half a bunch (about 4) spring onions, trimmed and left whole
* about 50g flat rice noodles
* 1 small bok choi or a few Chinese cabbage leaves
* a drizzle of sesame or vegetable oil
* 1 tsp toasted sesame seeds
* a handful of coriander leaves
1. Slice the pork into long thin strips. Put the stock, soy sauce, sherry, 5-spice powder (or paste), ginger, garlic and spring onions into a small saucepan with a lid and bring to a gentle simmer. After about 2 minutes, when the stock ingredients have got to know each other, stir in the pork, cover and let it simmer away, but not boil. It will take about 5 minutes for the pork to change colour and become firm, then you know it is cooked.
2. Put the noodles in a bowl with boiling water and soak for 4 minutes. Cut the bok choi or leaves, widthways, into 2.5cm/1in slices. Drain the noodles and toss with oil and sesame seeds.
3. When the pork is ready, stir in the bok choi, simmer for 1 minute. To serve, pile the noodles into a bowl, spoon pork and other bits on top, pour the broth around and scatter coriander leaves over