



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: THAI BASIL

Thai basil has a purple stem and an aroma of liquorice, cinnamon and mint. It still holds its flavour after cooking whereas sweet basil is best enjoyed fresh!



2. THAI BASIL PORK

Thai inspired fragrant pork mince stir-fried with spring onions, garlic and Thai basil, served over rice with a side of mango salad.

 20 Minutes

 2 Servings

FROM YOUR BOX

BASMATI RICE	150g
LIME	1
MANGO	1
RED CHILLI	1
BEAN SHOOTS	1 bag (250g)
PORK MINCE	300g
GARLIC CLOVES	1-2
SPRING ONIONS	3
THAI BASIL	1 packet

* Ingredient also used in another recipe

FROM YOUR PANTRY

sesame oil, soy sauce, hoisin sauce

KEY UTENSILS

saucepan or rice cooker, frypan

NOTES

Use the rice tub to quickly measure up 1.5 x amount of water.

Deseed chilli if you like less heat! Leave to the side and scatter on top when serving if the kids prefer!

Use hoisin and soy sauce to taste, different brands can vary in intensity.

No pork option - pork mince is replaced with chicken mince.



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PREPARE THE SALAD

Zest 1/2 lime and set aside (optional).

Slice mango and chilli (see notes). Toss with bean shoots, juice from 1/2 lime and **1 tbsp sesame oil**. Set aside.



3. COOK THE MINCE

Heat a frypan with **oil** over high heat. Add pork mince and break up lumps with a wooden spoon. Add crushed garlic and sliced spring onions (add some green tops to the mango salad).



4. ADD THE AROMATICS

When mince is cooked through, stir in **1 tbsp soy sauce, 1 tbsp hoisin sauce** (see notes), lime zest (optional), and picked basil leaves. Stir to heat through then take off heat.



5. FINISH AND SERVE

Adjust the pork with lime juice, **soy or hoisin sauce** if needed.

Serve pork over rice with a side of mango salad.

How did the cooking go? We'd love to know - help us by sharing your thoughts!
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

