



### 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 where as sweet basil is best enjoyed fresh!



## Pad Kra Pao

Thai-inspired Pad Kra Pao is a quick and flavourful stir-fry of pork mince and crisp vegetables tossed in stir fry sauce, served over brown rice and topped with fresh Thai basil and chilli for a bold, aromatic finish.



30 minutes



4 servings



Pork

### Spice it up!

*Add a fried egg on top for a more traditional Thai-style version. Add diced pineapple or mango slices for a sweet contrast to the savoury flavours.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	56g	65g

## FROM YOUR BOX

BROWN BASMATI RICE	300g
SHALLOTS	2
RED CAPSICUM	1
RED CHILLI	1
CARROTS	2
GARLIC	2 cloves
LIME	1
PORK MINCE	500g
CHINESE STIR FRY SAUCE	100ml
THAI BASIL	1 packet
ROAST PEANUTS & HEMP SEEDS	40g

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan, saucepan

## NOTES

If you have one, use a wok to cook the stir fry in!

Using sesame oil to cook the veggies is a great way to add extra flavour to the stir fry.



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### 1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



### 2. PREPARE THE INGREDIENTS

Slice **shallots**, **capsicum**, and **chilli**, crescent **carrots**, crush **garlic**, and wedge **lime**.



### 3. BROWN THE PORK

Heat a large frypan (see notes) over medium-high heat. Add **pork**, breaking up any lumps with a wooden spoon. Cook for 5 minutes until mince begins to brown.



### 4. STIR FRY THE VEGGIES

Add **shallots**, **capsicum**, **carrots** and **garlic** to the pan, add extra **oil** as necessary (see notes). Stir fry for 5–8 minutes until vegetables are tender.



### 5. ADD THE SAUCE

Add **Chinese stir fry sauce** and **1/2 cup water** to stir fry. Cook for 2–3 minutes to warm the sauce. Season to taste with **salt** and **pepper**.



### 6. FINISH AND SERVE

Finely slice **basil**.

Divide **rice** among plates. Top with **stir fry** and garnish with **peanuts and hemp seeds**, **chilli** and **basil**. Serve with **lime** wedges.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

