



Thai Basil Pork Noodles

Fragrant, fast and full of flavour—this Thai-inspired noodle dish combines juicy pork mince with tomatoes, aromatic Thai basil, and a touch of chilli heat, all tossed through noodles with a zing of lime.



25 minutes



2 servings



Pork

FROM YOUR BOX

EGG NOODLES	150g
PORK MINCE	500g
SPRING ONIONS	1 bunch
TOMATO	1
THAI BASIL	1 packet
LIME	1
RED CHILLI	1

FROM YOUR PANTRY

oil for cooking, fish sauce, pepper

NOTES

Add a grated carrot, shredded cabbage, or baby spinach to bulk out the stir-fry with extra veg.

For extra fragrance, add some grated ginger, chopped lemongrass or kaffir lime leaves to the pork as it cooks.

No gluten option – egg noodles are replaced with rice noodles.

1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook according to packet instructions or until just tender. Drain and rinse well with cold water.

TIP *Toss drained noodles with a little oil to prevent sticking.*

2. COOK THE PORK

Heat a large frypan or wok over high heat with **oil**. Add **pork** and **2 tbsp fish sauce**. Cook for 4–5 minutes until sealed, breaking it up with a spatula. Season with **pepper**.

TIP *Use coconut oil for an authentic Thai flavour. Add crushed garlic and season with white pepper if you have some. Fish sauce can be substituted with soy sauce.*

3. COOK THE STIR FRY

Slice **spring onions** and wedge **tomato**. Add to pan and cook for 3–4 minutes until tomatoes break down slightly. Add **Thai basil** leaves and toss to combine.

TIP *You can slice and add the chilli here if you like more heat.*

4. FINISH AND SERVE

Add zest and juice from **1/2 lime** (wedge remaining), season with **fish sauce** and **pepper** to taste. Serve pork mixture on top of noodles. Slice **chilli** and sprinkle over the top. Garnish with lime wedges.

TIP *Garnish with roast peanuts or cashews. Try adding a pinch of sugar to balance the flavours.*

This recipe has simplified instructions to help lower your meal cost.