



PORK AND THAI BASIL STIR-FRY

with Bok Choy, Basmati Rice, and Sriracha Lime Sauce



HELLO THAI BASIL

Native to Southeast Asia, this herb has a bolder, more peppery flavor than its Italian cousin.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 530**

- Garlic
- Baby Bok Choy
- Thai Basil
- Fish Sauce (Contains: Fish)
- Steamed Basmati Rice
- Limes
- Shallots
- Ground Pork
- Sriracha
- Soy Sauce (Contains: Soy)

START STRONG

Adjust the sauce to taste with more lime, fish sauce, sugar, and sriracha. You might want to just skip the sauce altogether for the kids, especially if they're not fans of sour or spicy flavors.

BUST OUT

- Large pan
- Small bowl
- Oil (2 tsp)
- Sugar (1½ tsp)

INGREDIENTS

Ingredient 4-person

- Garlic 4 Cloves
- Limes 2
- Baby Bok Choy 4
- Shallots 2
- Thai Basil ½ oz
- Ground Pork 20 oz
- Fish Sauce 1½ tsp
- Sriracha 1 tsp
- Soy Sauce 4 TBSP
- Steamed Basmati Rice 2 Packs

HELLO WINE



PAIR WITH
Bergschrund Mosel Riesling, 2016

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1 PREP

Wash and dry all produce. Mince **garlic**. Halve **limes**; cut one lime into wedges. Trim and discard bottom root ends from **bok choy**, then thinly slice stalks and leaves crosswise. Halve, peel, and thinly slice **shallots**. Pick **basil leaves** from stems; discard stems. Roughly chop half the leaves (save remainder for garnish).



4 COOK BOK CHOY AND RICE

Add **bok choy** and **2 TBSP soy sauce** (1 pack) to pan with pork. Cook, tossing, until bok choy is tender, about 3 minutes. Meanwhile, break up **rice** by massaging packets with your hands. Cook in microwave according to package instructions.



2 COOK PORK

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **shallots** and cook, tossing, until softened, about 3 minutes. Add **pork**. Break up meat into pieces, spread out in pan, and gently press down. Cook without stirring until browned on bottom, about 4 minutes. Toss in **garlic**. Cook until fragrant, 1 minute more.



5 FINISH STIR-FRY

Stir **chopped basil** and a squeeze of **lime** into pan. Season with more lime and **soy sauce** (to taste).



3 MAKE SAUCE

Stir together **1 TBSP water** and **1½ tsp sugar** in a small bowl. Warm in microwave until sugar dissolves, about 30 seconds. Stir in a squeeze of **lime**, **1½ tsp fish sauce**, and **½ tsp sriracha** (we sent more fish sauce and sriracha; use the sriracha to taste). Set aside.



6 PLATE AND SERVE

Divide **rice** between plates and top with **stir-fry**. Scatter remaining **basil leaves** over. Drizzle with **sauce** and remaining **sriracha** (to taste—you might want to leave out both for the kids). Serve with **lime wedges** to the side.

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