



20-MIN MEAL

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: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 590**



Garlic



Baby Bok Choy



Thai Basil



Fish Sauce
(Contains: Fish)



Precooked
White Rice



Lime



Shallot



Ground Pork



Sriracha



Soy Sauce
(Contains: Soy)

START STRONG

Adjust the sauce to taste with lime, fish sauce, sugar, and sriracha. It should be sour and salty with just enough sweetness to mellow things out.

BUST OUT

- Large pan
- Small bowl
- Vegetable oil (1 tsp | 2 tsp)
- Sugar (1½ tsp | 3 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Lime 1 | 2
- Baby Bok Choy 2 | 4
- Shallot 1 | 2
- Thai Basil ½ oz | ½ oz
- Ground Pork 10 oz | 20 oz
- Fish Sauce 1½ tsp | 3 tsp
- Sriracha 1 tsp | 1 tsp
- Soy Sauce 2 TBSP | 4 TBSP
- Precooked White Rice 1 Pack | 2 Packs

WINE CLUB

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1 PREP

Wash and dry all produce. Mince garlic. Halve lime; cut one half into wedges. Trim and discard bottom root ends from bok choy, then thinly slice stalks and leaves crosswise. Halve, peel, and thinly slice shallot. Pick basil leaves from stems and roughly chop half.



4 COOK BOK CHOY AND RICE

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



2 COOK PORK

Heat a drizzle of oil in a large pan over medium-high heat. Add shallot and cook, tossing, until softened, about 3 minutes. Add pork, breaking it up into pieces and spreading it out in a layer. Cook without stirring until browned on bottom, about 4 minutes. Toss in all but a pinch of garlic. Cook until fragrant and pork is cooked through, 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

Meanwhile, stir together 1 TBSP water and 1½ tsp sugar in a small bowl. Warm in microwave until sugar dissolves, about 30 seconds. Stir in remaining garlic, 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). Serve with lime wedges to the side.

MIGHTY!

The lively sauce and fragrant herbs are a power duo in this dish.

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