



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: 600

-  Garlic
-  Baby Bok Choy
-  Thai Basil
-  Fish Sauce
(Contains: Fish)
-  Steamed Basmati 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
- 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
- Steamed Basmati Rice 1 Pack | 2 Packs

HELLO WINE



PAIR WITH
Le Coq Bleu
Côtes du Rhône Rouge, 2016

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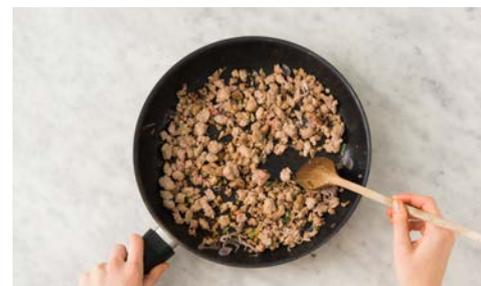
1 PREP

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** (1 pack) 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 true power duo in this dish.

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