



Thai Basil Pork

🕒 30 minutes 🍽️ 4 servings

Ingredients

1 package ground pork

2 shallots, thinly sliced

1 bird chili, deseeded and
thinly sliced into rings

5 cloves garlic, minced

1 tablespoon sugar

1 tablespoon fish sauce

2 tablespoons soy sauce

2 tablespoons oyster sauce

¼ cup chicken stock or water

1 giant handful of thai basil
leaf

eggs (optional)

Directions

- 1** Cook pork over medium heat and break into crumbles. With a slotted spoon, remove pork crumbles to a dish.
- 2** Leave 2-3 tablespoons of rendered fat in pan. Return to heat and fry shallots and chilis. Use slotted spoon to remove shallots and chilis. Pour off remaining oil into a heat-safe dish (once cooled, discard the oil).
- 3** Return pork, shallots and chilis to pan. Add garlic and cook until fragrant.
- 4** In a small bowl, mix sugar, fish sauce, soy sauce, oyster sauce and chicken stock. Add to pork mixture and cook over medium high heat until most of the liquid cooks off.
- 5** When sauce is thickened and sticky, add basil leaves and toss frequently until basil is wilted.
- 6** Serve hot with jasmine or sticky rice. Optionally, top with a slightly runny fried egg.