

Pork & Thai Basil Stir Fry

11 ingredients · 25 minutes · 4 servings



Directions

1. Cook the rice according to package directions.
2. Heat a large skillet or wok to medium-high heat and add the oil. Once hot, add the shallot and chili pepper and cook for one to two minutes, until fragrant. Add the garlic and cook for one more minute.
3. Add the pork and break it up as it cooks. Let it cook undisturbed for about one to two minutes to get browned and crispy on one side. Flip and continue cooking, stirring until cooked through and crispy. Reduce the heat to medium.
4. Add the coconut sugar, fish sauce, tamari, and oyster sauce and stir to combine. Cook for one to two minutes, until reduced. Stir in the Thai basil and remove from heat.
5. Divide the rice and pork mixture evenly between plates. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Gluten-Free

Use a gluten-free oyster sauce.

Additional Toppings

Add mushrooms, or other veggies such as peas, asparagus, or bok choy. Top with a fried egg.

Make it Vegan

Use crumbled tofu, a vegan oyster sauce, and omit the fish sauce.

No Thai Basil

Use baby spinach or cilantro instead.

Ingredients

- 230 grams Jasmine Rice (dry)
- 23 milliliters Avocado Oil
- 120 grams Shallot (peeled, thinly sliced)
- 2 Red Hot Chili Pepper (chopped)
- 4 Garlic (cloves, sliced)
- 454 grams Lean Ground Pork
- 3 grams Coconut Sugar
- 18 grams Fish Sauce
- 36 grams Tamari
- 12 grams Oyster Sauce
- 42 grams Thai Basil (packed)

Nutrition

Amount per serving

Calories	542	Vitamin C	38mg
Fat	24g	Calcium	60mg
Saturated	6g	Iron	2mg
Carbs	58g	Vitamin D	19IU
Fiber	3g	Vitamin E	1mg
Sugar	5g	Vitamin K	47µg
Protein	27g	Folate	29µg
Cholesterol	77mg	Vitamin B12	0.9µg
Sodium	1022mg	Magnesium	49mg
Potassium	526mg	Zinc	3mg

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