



THAI BASIL PORK WITH GREEN PAPAYA SALAD

Servings: 4

Ingredients

For the stir-fry sauce

- 2 tablespoons oyster sauce
- 2 tablespoons Golden Mountain Seasoning Sauce
- 1 tablespoon fish sauce
- 1 teaspoon dark soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon freshly squeezed lime juice

For the pork

- 3 tablespoons canola oil
- 1 tablespoon garlic, finely chopped
- 1 teaspoon red chili flakes
- 1 pound pork loin, cut into thin strips
- 1/4 cup low-sodium chicken stock, divided
- 1 large egg
- 1/2 cup fresh basil, chopped
- 1/2 cup green onions, sliced

For the salad

- 1 tablespoon garlic, chopped
- 1/4 teaspoon salt
- 1 tablespoon dry-roasted peanuts, more for garnish
- 1 tablespoon sambal olek chili paste
- 1/2 teaspoon raw brown sugar
- 2 tablespoons fresh lime juice
- 2 tablespoons fish sauce
- 1 cup tomatoes, diced
- 4 cups green papaya, julienned

Directions

For the stir-fry sauce and the pork

Combine all of the stir-fry sauce ingredients together in a mixing bowl. Whisk until incorporated. Set aside.

Heat a wok or large frying pan over medium-high heat. Add 3 tablespoons of oil and swirl around. Add the garlic and chili flakes and stir-fry for 30 seconds to 1 minute to release the fragrance.

Add the pork, stirring constantly. Let cook 5 to 6 minutes.

Add 1/2 of the chicken stock while stir-frying to keep the ingredients sizzling.

Push the ingredients to 1 side of the wok or pan and crack the egg in the middle. Scramble the egg quickly using the wooden spoon, and then mix it in with the other ingredients.

Add the stir-fry sauce and stir to incorporate. Reduce the heat to medium-low and simmer for 2 to 3 minutes, adding a splash of the stock if the preparation needs more moisture.

Add the remaining chicken stock plus the basil and green onions. Stir well. Remove from the heat and keep hot until ready to use.

For the salad

In a blender or mortar, blend or pound the garlic, salt, peanuts, sambal olek and sugar into a paste. Transfer to a large bowl and mix in lime juice and fish sauce. Use a spoon (or the mortar) to lightly crush the tomatoes, then add to a bowl and mix lightly.

Add the papaya to the bowl and lightly toss together until all ingredients are mixed well. Keep refrigerated until ready to use.

Side dishes

- Sticky Rice
- Green Papaya Salad

