





## Thai-Style Pork Salad

with Peanuts, Lime and Steamed Rice

 20-30min  2 Portions

Up your salad game with this delicious take on Thailand's famous larb. In place of mince, it features stir-fried free-range pork strips so it's chunkier, and rice that's traditionally served on the side acts as bed to soak up the mouthwatering dressing. Finished off with roasted peanuts and fresh herbs, it's a winner any night of the week.

## What we send

- free-range pork stir-fry strips
- lime
- jasmine rice
- coriander, mint, bird's eye chilli
- fish sauce <sup>4</sup>
- Lebanese cucumber, tomato
- salted roasted peanuts <sup>5</sup>
- sesame oil <sup>11</sup>

## What you'll require

- sea salt and pepper
- soy sauce <sup>6</sup>
- sugar
- vegetable oil
- water

## Utensils

- medium frypan
- medium saucepan
- sieve

Our vegies come fresh from the farm, so please wash them before use.

### Cooking tip

If less chilli is preferred, add chilli to taste and serve the remaining chilli at the table for those who like it.

### Allergens

Fish (4), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens.

### Nutrition per serving

Energy 645kcal, Fat 20.8g, Carbs 68.4g, Proteins 42.7g



**1. Cook rice**

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce heat to low and cook for 12 mins or until tender and water has absorbed. Turn off the heat and stand, covered, for at least 5 mins.



**4. Prepare peanuts**

Coarsely chop the **peanuts**.



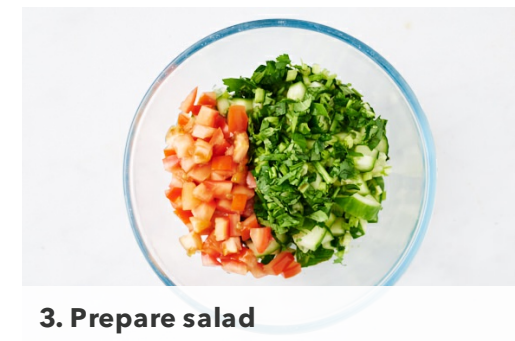
**2. Prepare dressing**

Thinly slice the **chilli**, removing the seeds if less heat is desired. Finely grate the zest of **half the lime**, then juice the half (the remaining lime won't be used in this dish). Combine the **lime zest, juice, chilli** (see cooking tip), **sesame oil, fish sauce, 2 tsp sugar** and **1 tsp soy sauce** in a small bowl and stir until the sugar dissolves.



**5. Prepare pork**

Put the **pork** in a bowl, season with **salt** and **1 tsp freshly ground black pepper** and combine well.



**3. Prepare salad**

Coarsely chop the **cucumber** and **tomatoes**. Finely chop the **coriander**, including the stems. Pick and finely chop the **mint** leaves. Combine the ingredients in a bowl.



**6. Cook pork**

Heat **1 tbs vegetable oil** in a medium frypan over high heat. Stir-fry the **pork** for 2 mins or until browned and cooked through. Divide the **rice, pork** and **salad** among bowls. Drizzle over the **dressing** and any pan juices and scatter with the **peanuts** to serve.