



## Thai-Style Pork & Basil Stir Fry With Vermicelli Noodles

Flavorful pork mince, fresh basil, and crisp veggies tossed with silky noodles in a sweet-savory Thai sauce.

### Nutritional Info

Calories: 716 kcal  
Carbohydrates: 116 g  
Protein: 29 g  
Fat: 18 g

### Ingredients

- Pork Mince
- Green Beans
- Spring Onion
- Basil
- Lime
- Ginger
- Garlic
- Vermicelli Noodles
- Brown Sugar
- Cornflour
- Sauce Mix
  - Soy Sauce
  - Fish Sauce
  - Sesame Oil

### Your Pantry

Oil

### Allergens

Fish (Fish Sauce)  
Wheat (Soy Sauce)  
Soybeans (Soy Sauce)  
Sesame (Sesame Sauce)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*

### 1) Boil the kettle

### 2) Cook the noodles

Place the noodles in a large bowl. Pour over enough boiled water to cover, pushing the noodles under the water to help them soften evenly. Set aside for 5-10 mins, until the noodles are completely soft. Then drain, and rinse under cold water. Set aside. While the noodles soak move on to the next step.

### 3) Prepare the vegetables

Peel and crush the garlic. Finely grate the ginger (you need ½ teaspoon per person). Finely chop the spring onion. Chop the green beans into thirds. Roughly tear the basil.

### 4) Make the sauce

Add the sauce mix to a bowl along with the cornflour, sugar and one tablespoon of water per person.

### 5) Cook the pork

Place a wok on medium heat with a drizzle of oil. Once hot, add the garlic, ginger and spring onions. Cook for 2-3 minutes. Add the pork mince to the pan, using a spatula to break it up. Stir fry for about 3-4 minutes or until browned and cooked through.

### 6) Add the beans and sauce

Add the green beans to the pan with the sauce mix and cook on a low simmer for about 3-4 minutes or until the beans are al dente. Add the basil and noodles and give a good stir cooking until the noodles are heated.

### 7) Serve the dish

Serve the dish in bowls and enjoy!



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