

# Free Recipe

A simple dish and a Thai favourite. Many Thai people start the day with fried rice and pork which is available from vendors all over the country.



## FRIED RICE WITH PORK

Roasted Chilli Paste and Basil

### Ingredients

- 3 TABLESPOONS VEGETABLE OIL
- 3 CLOVES GARLIC, CRUSHED
- 1 SMALL BROWN ONION,  
*peeled, thinly sliced*
- 1-2 SMALL RED CHILLIES,  
*sliced*
- 200 G PORK FILLET,  
*sliced thinly*
- 1-2 TEASPOONS ROASTED CHILLI PASTE
- 2 TABLESPOONS FISH SAUCE
- 2 TABLESPOONS SOY SAUCE
- 1 TEASPOON WHITE SUGAR
- 2 CUPS COOKED RICE
- $\frac{1}{4}$  CUP BASIL LEAVES
- 1 TOMATO,  
*cut into thin wedges*
- $\frac{1}{2}$  SMALL CUCUMBER,  
*thinly sliced*
- LIME WEDGES TO GARNISH

### METHOD

Heat the oil to moderate and stir fry the garlic, onion and chillies for a few minutes.

Turn up the heat to high and add the pork, stir frying until starting to colour.

Add the roasted chilli paste, fish sauce, soy sauce and sugar and when combined add the rice.

Stir fry to combine and then add the basil leaves, keep stir-frying until the leaves have wilted.

Transfer to a serving plate and garnish with the tomato, cucumber and lime wedges.