

# DINNERLY



**FAST**

**LOW CARB**

## Thai Pork Salad with Green Beans & Fried Shallots



20-30min



2 Servings

We're always looking for a little more balance in life and Thai food is all about balance—salt, sweet, acid, heat. Fueled by serious inspo from a traditional Thai dish, larb, we've created this refreshing salad. True to Thai-food-form, it's chock full of color, texture, and flavor. We've got you covered!

## WHAT WE SEND

- shallot
- garlic
- green beans
- lime
- tamari pod <sup>6</sup>
- romaine heart
- ground pork

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar

## TOOLS

- skillet

## ALLERGENS

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

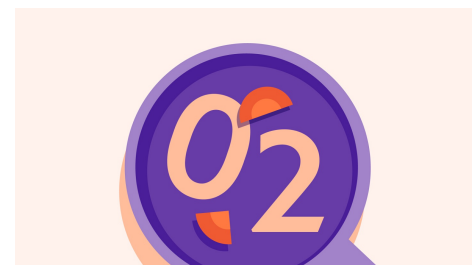
## NUTRITION PER SERVING

Calories 920kcal, Fat 73g, Carbs 37g, Protein 37g



### 1. Fry shallots

Halve **shallot**, then peel and thinly slice. Heat  $\frac{1}{8}$  **inch oil** in a medium skillet over medium until shimmering. Add shallots and cook, stirring with a fork, until lightly golden, 5–10 minutes. Drain on a paper towel-lined plate; season lightly with **salt**. Reserve **shallot oil** in a small heatproof bowl. Wipe out skillet.



### 2. Prep ingredients

While **shallots** are frying, peel and finely chop **2 teaspoons garlic**. Trim stem ends from **green beans** and cut into 1-inch pieces. Squeeze **2 tablespoons lime juice** into a small bowl, then whisk in **all of the tamari** and **2 tablespoons sugar**. Trim and discard end from **romaine**, then halve lengthwise and thinly slice lengthwise into long strips.



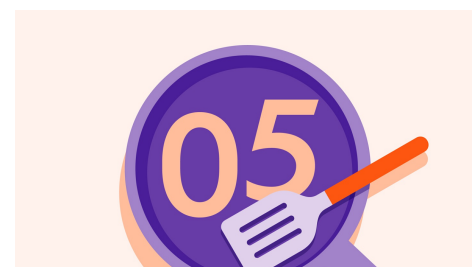
### 3. Cook green beans

Heat **2 teaspoons of the shallot oil** in same skillet over high. Add **green beans** and cook, stirring occasionally, until browned in spots and crisp tender, 3–5 minutes. Transfer to a bowl and season with a **pinch of salt**.



### 4. Cook pork

Heat **1½ tablespoons of the shallot oil** in same skillet over high. Add **pork**, breaking up into smaller pieces, and cook, without stirring, until pork is crispy and browned on one side, 3–4 minutes. Stir pork and continue cooking until no longer pink, about 2 minutes. Add **chopped garlic** and cook until fragrant, 30 seconds.



### 5. Finish & serve

Remove skillet from heat, then stir in **green beans** and **lime-tamari mixture**; season to taste with **salt** and **pepper**. Top lettuce with **Thai pork and green beans**. Garnish with **fried shallots**. Enjoy!



### 6. Spice it up!

We intentionally left out the spice, but traditionally, Thai food is loaded with heat! Go ahead and add your own in the form of hot sauce when you're serving, or even by adding fresh sliced chiles to the pork as it browns.