





## Crispy Pork, Mint and Basil

with Radish Salad

 ca. 20min  2 Servings

This colorful 20-minute salad wooed us with its gorgeous slices of radish and carrots. Delicate Bibb lettuce acts like a cup, catching a marinated pork mixture that gets crisped up in the pan. The trick to this great salad is making sure the components are all about the same size (carrots, radishes, fresh herbs) so you can easily gather the perfect bite on your fork. Cook, relax, and enjoy!



### What we send

- limes
- cloves garlic
- fresh ginger
- carrots
- radishes
- ground pork
- fresh mint
- fresh basil
- bibb lettuce

### What you need

- sugar

### Tools

- large nonstick skillet

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 400kcal, Fat 20g, Carbs 10g, Protein 40g



#### 1. Prep ingredients

Peel and finely chop garlic. Peel and finely chop or grate ginger. Peel and thinly slice carrots on the bias. Remove ends from radishes, cut in half then thinly slice halves. Juice the limes.



#### 2. Brown pork

Heat 1 tablespoon oil in a large nonstick skillet over medium-high. Add pork, garlic, ginger, and 1 teaspoon of sugar. Cooking, stirring often and breaking up pork with a wooden spoon, until starting to brown, about 8 minutes.



#### 3. Finish pork

Stir in the fish sauce and ½ the lime juice cook, scraping the bottom of the pan, until reduced, about 30 seconds. Remove from the heat.



#### 4. Make salad

Combine carrots, radishes, 1 tablespoon oil and remaining lime juice in a bowl. Season with salt and pepper.



#### 5. Assemble salad

Remove core from lettuce and separate into leaves. Spread leaves out on a platter and top with 1/2 the carrot salad and dressing.



#### 6. Finish

Top with pork mixture then remaining salad and dressing. Remove herb leaves from stems, tear any large leaves into pieces, and scatter over the top. Enjoy!