



**BALANCED
MEAL**

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 400.0kcal, Fat 20.3g, Proteins 40.4g, Carbs 10.0g



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.



4. Make salad

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



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.



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.



3. Finish pork

Stir in the fish sauce and 1/2 the lime juice cook, scraping the bottom of the pan, until reduced, about 30 seconds. Remove from the heat.



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!