



## Crispy Pork with Fresh Mint & Basil

over Lettuce-Radish Salad



20-30min



2 Servings

This colorful salad wooed us with its gorgeous slices of radishes and carrots. Delicate bibb lettuce acts like a cup, catching a marinated pork mixture that gets crisped up in a hot skillet. 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.



## What we send

- 5 oz jasmine rice
- garlic
- 4 oz carrot
- 2 oz red radishes
- 2 limes
- 10 oz pkg ground pork
- ½ oz fish sauce <sup>4</sup>
- 1 head bibb lettuce
- ¼ oz fresh basil
- ¼ oz fresh mint

## What you need

- kosher salt & ground pepper
- neutral oil
- sugar

## Tools

- small saucepan
- medium nonstick skillet

## Allergens

Fish (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 640kcal, Fat 19g, Carbs 77g, Proteins 37g



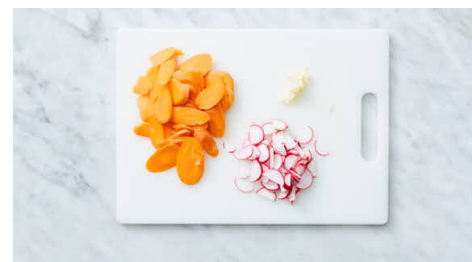
### 1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Uncover, fluff with a fork, and spread out on a plate or rimmed baking sheet to cool.



### 4. Cook pork

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **pork**; break into large pieces with a spoon. Cook, without stirring, until very well browned on one side, 3–4 minutes. Stir and cook until cooked through, about 2 minutes more. Add **fish sauce, garlic, reserved lime juice**, and **1 teaspoon sugar**. Cook, scraping the bottom of the pan, until reduced, about 30 seconds.



### 2. Prep ingredients

Meanwhile, finely chop **2 teaspoons garlic**. Thinly slice **carrot** on an angle. Trim end from **radishes**, halve, and thinly slice into half moons. Squeeze juice from **1 lime** into a small bowl; reserve for step 4.



### 5. Assemble salad

Remove core from **lettuce** and separate into leaves.



### 3. Pickle carrots & radishes

Squeeze juice from **remaining lime** into a medium bowl. Add **carrots, radishes, 1 tablespoon oil**, and **½ teaspoon sugar**. Season to taste with **salt** and **pepper**. Set aside to marinate at room temperature until step 6.



### 6. Finish & serve

Spread **lettuce** on a platter and top with **rice**. Top with **pork mixture, pickled veggies**, and **any remaining pickling liquid**. Pick **basil and mint leaves**, tearing if large; discard stems. Scatter **basil** and **mint leaves** over top. Enjoy!