

CRISPY PORK + FRESH HERBS

INGREDIENTS

- 1 cup minced pork
- 1 onion thinly sliced
- 4 garlic cloves crushed
- 2 fresh chillies thinly sliced
- 2 cups of fresh herbs
basil + coriander + mint
- 6 tbsp chicken stock
- 2 tbsp oil
- 2 tbsp oyster sauce
- 2 tsp fish sauce
- 1 tsp black soy sauce
- 1 tsp sugar
- jasmin rice



2 servings



30 minutes

INSTRUCTIONS

1. heat oil in wok over medium heat
2. saute garlic + onion until golden.
3. add minced pork. cook until it turns crispy. stir and continue until even in colour.
4. add half the chillies + stock + sauces - soy + oyster + fish.
5. cook until crispy golden brown
6. serve with steamed rice
7. garnish with fresh herbs + chillies
8. pour a glass of late harvest + enjoy!

WINE PAIRING

ALKOOMI Late Harvest
perfect to balance the
flavour + spice!