



## Recipe Name: Stir fried pork with holy basil (Phat Kaphrao)

Serves: 1

Ingredients:	5.3 oz.	minced pork
	2	garlic cloves chopped
	2	bird chilies chopped (adjust the amount to suit your taste)
		half of a green chili chopped
		handful of sliced red and green chilies
		handful of holy basil leaves and flowers
	¼	onion, sliced
	dash	of soy sauce (or to taste)
	dash	of fish sauce (or to taste)
	sprinkle	of sugar
		steamed jasmine rice
	1	egg

### Steps to follow:

Saute chopped garlic and chilies for 30 seconds and then add in the minced pork. Break the minced pork up and add seasonings and sliced onion when the minced meat is no longer pink. Chuck in the holy basil and the extra sliced chilies. Fry for another 30 seconds. Serve with steamed rice and optional a fried egg. One of the most popular dishes of Thai cuisine.