



Pad Kra Pao

Pad kra pao literally translates to "stir-fried holy basil" and so it is no surprise that the fragrant Thai basil is the star of the show here. This dish is savory, aromatic, and quick to make, putting it on the top of our must-try list! We chose to use ground pork here, but it is just as delicious with ground chicken, tofu, and even mushroom!

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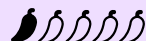
MINUTES

2

SERVINGS

10

INGREDIENTS



SPICE LEVEL

Pad Kra Pao

INGREDIENTS

- 1 1/2 c thai basil
- 2 tbsp vegetable oil
- 1 shallots, sliced
- 3 cloves garlic, sliced
- 1/2 lb ground pork
- 1/2 tsp sugar
- 1/2 tbsp fish sauce
- 1/2 tbsp light soy sauce
- 1/2 tbsp dark soy sauce
- 2 tsp oyster sauce
- 1/6 c low sodium chicken broth or water
- 2 Thai chiles, optional
- 1 fried egg, optional

DIRECTIONS

1. In a large pan or wok over medium high heat, heat up oil, and fry shallots and garlic until softened.
2. Turn up heat to high, and add in the the ground pork, breaking it up into small bits until browned.
3. Add the sugar, fish sauce, light and dark soy sauce, and oyster sauce stir-frying for one minute.
4. Deglaze the pan with chicken broth or water. Note: since the pan will be very hot, the liquid should cook off very quickly!
5. Add in basil leaves cooking briefly and then remove from heat.
6. Serve over a bed of rice and enjoy!



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