

# Thai-style minced pork stir-fry with cabbage & chilli

Total time **25 mins** 10 mins preparation time 15 mins cooking time

Nutritional facts (per portion):  
**2,512 kJ / 600 kcal**

Fat: **38 g** Protein: **40 g**  
Carbohydrates: **21 g**

## INGREDIENTS

2 portion(s)

**300 g** minced pork  
**100 g** cabbage  
**2** shallots  
**4** garlic cloves  
**2** chilli peppers  
**150 g** yellow string beans (or green beans)  
**4 tbsp** cooking oil (e.g. rapeseed)  
**15 g** freshly grated ginger  
**1 bunch** bunch of Thai basil, set aside a few leaves to garnish  
**100 ml** [Kikkoman Naturally Brewed Soy Sauce](#)  
**1 tbsp** fish sauce  
**1.5 tbsp** tbsp oyster sauce (optional)

## PREPARATION

### Step 1

Chop the cabbage. Slice the shallots. Finely chop the garlic and chilli. Cut the yellow string beans into 2-3 cm sized pieces.

### Step 2

Heat a little cooking oil in the pan. Add the shallots and chilli and fry until the shallots soften and start to brown. Towards the end of the cooking time, add the garlic and ginger.

### Step 3

Add the minced pork, mixing well so that it breaks down into smaller pieces. Fry over a high heat until the meat is browned on all sides. After 2 minutes, add the cabbage and yellow string beans and fry together with the meat for about 2 minutes. Add the Thai basil leaves and fry until they wilt. Add the Kikkoman Soy Sauce, fish sauce and oyster sauce and mix thoroughly.

### Step 4

Serve garnished with the remaining Thai basil.