THAILAND

# PORK MINCE AND PICKLED MUSTARD GREEN STIR-FRY

A quick hill tribe stir-fry from northern Thailand: pork mince with ginger, garlic and dark soy, lifted by the sharp salty bite of pickled mustard greens.



| SERVES | PREP | COOK | TOTAL | DIFFICULTY | SPICE |
|---|---|---|---|---|---|
| 4 | 15 min | 8 min | 23 min | Easy | Mild |

## INGREDIENTS

### FOR THE PORK

300 g pork mince

1 tbsp dark soy sauce

1 tsp grated ginger

2 garlic cloves, finely chopped

1 tsp sugar

1 pinch salt

1 tsp Maggi seasoning

### FOR THE STIR-FRY

2 tbsp neutral oil

80 g pickled mustard greens, rinsed and chopped

2 spring onions, sliced

A small handful of coriander, chopped

### TO SERVE

Steamed rice

## METHOD

### MARINATE

1. Mix the pork mince with the dark soy, ginger, half of the garlic, sugar and salt. Leave for 15 minutes, or longer if you have time.

### STIR-FRY

2. Heat the oil in a wok over high heat. Fry the rest of the garlic for a few seconds, then add the pork and break up the mince as it cooks.
3. Stir-fry for 3 to 4 minutes, until browned and cooked through. Add the Maggi seasoning.

4 Add the pickled mustard greens and toss for 1 minute. Add the spring onions and cook for 30 seconds.

**TO SERVE**

5 Scatter with coriander and serve hot with steamed rice.

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## USEFUL SHORTCUTS FOR HOME COOKS

Rinse the pickled greens briefly if they are very salty, then taste before adding any more salt.

Chicken or a tender cut of beef works as well as pork.

Pickled mustard greens are sold in jars and packets in Asian grocers.

Will is in the hills of northern Thailand, close to Yunnan and Myanmar. The first dish he cooks is a stir-fry of pork mince with pickled mustard greens, and he points out how quick it is.The pork is marinated with dark soy, ginger, salt, garlic and sugar, then fried in a hot wok. Pickled mustard greens go in for sharpness....