

## Stir-Fried Pork with Red Curry Paste Recipe

(Phat Phet Mu Recipe)

**Ingredients:** Serves 4

450g lean pork sliced into thin strips about 1 inch wide and 2 inches long  
1 tablespoon red curry paste  
3 kaffir lime leaves torn in half  
1 tablespoon green peppercorns  
½ cup coconut milk  
½ cup sweet basil leaves (horapha)  
½ cup sliced baby zucchini  
1½ tablespoons fish sauce (nam pla)  
¼ teaspoon salt  
1 tablespoon sugar  
1 tablespoon vegetable oil  
2 fresh red chilies, de-seeded and sliced

**Method:**

Heat oil in wok over medium heat. Fry the red curry paste and pork for 5 minutes, stirring regularly. Add half of the coconut milk and cook for another 10 minutes, stirring occasionally. When the pork is done, add the remaining coconut milk, the fish sauce, kaffir lime leaves, salt and sugar, stir well and bring to a boil. Then, add the zucchini, peppercorns and chilies and stir well. Garnish with basil.

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