

# Chilli, snake bean & pork stir-fry with eggs



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Preparation 20 mins | Cooking 12 mins | Serves 4

- 4 red bird's eye chillies, deseeded
- 4 garlic cloves, peeled
- 2 tbs vegetable oil
- 4 free-range eggs
- 500g pork mince
- 1 tbs fish sauce
- ¼ cup chicken stock or water
- 1 tsp sugar
- 3 green onions (shallots), trimmed and thinly sliced
- 150g snake beans\*, cut into 4-5 cm pieces
- 1 cup Thai basil leaves
- ¾ cup mint leaves
- Steamed jasmine rice, lime wedges and sliced chilli, to serve

*\*Use green beans when snake beans are out of season*

**STEP 1** Chop chillies and garlic with a good pinch of salt. Set aside. Heat a wok over high heat. Swirl 1 tbs oil around wok, and fry eggs one at a time, until almost set. Transfer to a plate and keep warm.

**STEP 2** Add remaining 1 tbs oil to wok. Add chilli mixture and stir-fry for 10 seconds or until fragrant. Add pork and stir fry, breaking up mince with a wooden spoon, for 3-4 minutes until white and cooked through. Add fish sauce, stock or water and sugar. Cook for 1-2 minutes until liquid almost evaporates.

**STEP 3** Toss through green onions and beans. Stir-fry for 2-3 minutes until vibrant. Toss through Thai basil and mint. Serve with eggs, steamed jasmine rice, lime wedges and extra sliced chilli.