



# Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

## Thai Basil Pork over Rice Noodles served with a Thai Chopped Salad

### Ingredients

Thai Basil Pork & Sauce  
Pork Shoulder, Coconut Aminos, Coconut Sugar, Fish Sauce, Garlic, Ginger, Sambal

Thai Basil Mushrooms & Sauce (alternative to pork)  
Mushrooms, Coconut Aminos, Coconut Sugar, Sweet Chili Paste, Garlic, Ginger,

Thai Salad  
Daikon Radish, Carrot, Cabbage, Carrot, Bell Pepper, Green Onion

Seed Trio  
Black & White Sesame Seeds, Pumpkin Seeds, Coconut Sugar

Thai Dressing  
Garlic, Ginger, Sweet Chili Sauce, Tahini, Lime Juice, Fish Sauce, Coconut Sugar, Olive Oil

Basil  
Rice Noodles

### Directions

Set a large pot of water on the stove to boil.

Toss salad in a bowl with the Thai Dressing. Roughly chop basil, add half to the salad and reserve half for the noodles.

Once water is boiling, set a large saute pan over medium-high heat. Once hot, add 1 tbsp of oil and pour in the pork (or mushrooms) and sauce (in the same bag). Saute for 3 minutes on one side, then turn and cover for another 3 minutes.

Add noodles to the boiling water and cook about 2-3 minutes. Transfer noodles from pot directly into the saute pan. Combine everything and divide into bowls. Finished with the remaining basil. Serve.