

# Vietnamese Lemongrass Pork Mince

## Ingredients

- 500gms of Pork Mince
- 1 Lemongrass stalk
- 2 tbsp of Vegetable Oil
- 2 Large Mild Green Chilli's Finely Chopped
- 3 Garlic Cloves, Finely Chopped
- 2 tbsp, Brown Sugar
- 2 tbsp of Fish Sauce (To Taste)
- 1 tbsp of Sweet Dark Soy Sauce
- 2 tbsp Roughly Chopped Coriander
- 1/2 tsp Ground Pepper
- 1 tsp of cornflour mixed with water
- Small Red Onion
- Lime Leafs

Add to a bowl of steamed sticky jasmine rice to serve with.

Prep 10 Mins

Cook 15 Mins

Serves 4





# Procedure

1. Heat 1 tbsp of vegetable oil in a wok over high heat. Add lemongrass, green chilli, garlic and onion. Stir fry for 2 minutes
  2. Move all ingredients to the side of the pan and add remaining oil and pork. Stir fry until almost cooked then add sugar, fish sauce and dark soy.
  3. Simmer for 3-4 mins or until the liquid has evaporated
  4. Stir through cornflour mixture and season with pepper. Remove from heat
  5. Add Katis Lime Leaves and garnish with red chilli's and coriander
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