

## Thai Pork Yum on Sasasunakku.com

I'd imagine this would serve 4 if you had a starter or aren't greedy but we ate the lot, just the 2 of us.

A bunch of coriander (cilantro), minced

About 10 mint leaves, minced

2 spring onions (green onions), sliced

1 red chilli (you can use dried flakes if you don't have fresh), minced (I use it with the seeds in but if you prefer less heat you can remove the seeds)

A red onion, diced finely

1 - 2 teaspoons of grated palm sugar (white or brown sugar is ok here too)

2 - 3 tablespoons fish sauce

2 - 3 tablespoons lime juice (fresh is better but I used unsweetened out of a bottle)

300 grams pork mince

Fry the pork mince until cooked and remove from heat. Sprinkle sugar over and stir until dissolved. Add the other ingredients and stir. You might prefer more saltiness (fish sauce) or sourness (lime juice) so adjust to taste.

Serve with jasmine rice.