

# THRIVE

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## Pork, Lime and Peanut Salad

### Nutritional Information Per Serve:

Fats:	10.4
Carbs:	6.8g
Protein:	48.8
<u>Total Calories:</u>	321

**Serves:** 4 People

**Cooking Time:** 25 mins Prep, 15 mins cooking

### Ingredients:

¼ cup Lime Juice  
20g fresh ginger, grated  
800g pork fillets, sliced thinly  
500g choy sum chopped coarsely  
2 tablespoons of water  
2 medium carrots, cut into matchsticks  
½ cup firmly packed fresh basil leaves  
1 cup firmly packed fresh coriander leaves  
4 green onions sliced thinly  
¼ cup coarsely chopped toasted, unsalted peanuts

### Sweet Chilli Dressing

1 tablespoon fish sauce  
1 tablespoon sweet chilli sauce  
2 tablespoons lime juice  
1 fresh small red thai chilli, chopped finely

### Method:

Combine juice and ginger in large bowl, add pork, cover and refrigerate 3 hours or overnight

Make sweet chilli dressing

Stir Fry pork in batches in wok, cover to keep warm

Stir Fry choy sum in water in the same wok until just wilted

Place pork, choy sum and dressing in large bowl with carrot, herbs and onion, toss gently to combine, sprinkle with nuts

*Sweet Chilli Dressing*

Place ingredients in screw-top jar, shake well