

Spicy beef with thai basil, jasmin rice with pineapple and cilantro.

Recipe for 4 persons

Description

Spicy pork tenderloin with jasmin rice, caramelized pineapple and cilantro.

Note

In this recipe, the rice is cooked like pasta (in a large volume of boiling water) so that it is cooked through and not sticky.

Ingredients

For the pork

- 1 Unit(s) Pork tenderloin
- 1 Unit(s) Carrot
- 4 Unit(s) Garlic
- 1 Unit(s) White onion
- 4 Unit(s) Green onion
- 8 Leaf(ves) Thai basil
- 15 Ml Oyster sauce
- 30 Ml Fish sauce Nuoc-mâm
- 5 Ml Sugar
- 5 Sprig(s) Parsley
- 0.50 Unit(s) Jalapeno pepper

- Salt and pepper
- Vegetable oil

For the rice

- 160 Gr Jasmine rice
- 0.25 Unit(s) Pineapple
- 6 Sprig(s) Fresh cilantro

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **40 mins**

For the preparations

Cut the pork in thine stripes. Chop the garlic, empty the chili and dice it. Cut the carrot in thine stripes, mince the green onions and the tha basil. Mince the onion, dice the pineapple, chop the parsley and the cilantro.

For the pork

In a hot pan with vegetable ol sweat the chili, and the garlic for a minute, add the pork and the carrot, cook it for two more minutes. Add the onion, the green onion, the basil and mix it well. Finish with the oyster sauce, the fish sauce, the sugar and fresh black ground Pepper, cook it one minute more.

For the rice

In a big pot of salty boiling water, cook the rice until tender. Sweat the pineapple with a little bit of butter, strain the rice and add it on the pineapple with the cilantro.

For the plating

In a big round plate, make a nest of rice in the middle of the plate put the pork on the top and finish with the chop parsley.

Bon appétit!