

## **CAB MOO PAD PRIG THAI DAM**

### **BLACK PEPPER SAUCE**

- 4 Tbsp Oil
- 2 1/2 Tbsp garlic, chopped
- Black pepper, freshly ground
- 1/2 cup Knorr® Liquid Concentrated Chicken Base

### **FINISH THE DISH**

- 1/2 Tbsp Oyster sauce
- 1/2 Tbsp Mushroom sauce
- Sugar as needed
- 3 1/2 Tbsp Spring onion, 2" cut
- 3 Tbsp Red chili, minced
- 3 Tbsp Green chili, minced
- 1/2 lb Crispy pork skin
- 5 Tbsp Onions, diced
- Sweet basil

### **BLACK PEPPER SAUCE**

1. Heat the oil in a wok, add garlic and fry until fragrant.
2. Add black pepper and stir it to get the aroma, pour Knorr® Professional Liquid Concentrated Chicken Flavor Base and leave simmering.

### **FINISH THE DISH**

3. Pour oyster sauce, mushroom sauce, sugar, and stir all together.
4. Add onion, spring onion, red and green chili, and stir until cooked.
5. Add crispy pork skin and quickly stirfry.
6. Serve with rice.
7. Garnish with sweet basil.

## ADDITIONAL INFORMATION

### Ingredients

[• 1/2 cup Knorr® Liquid Concentrated Chicken Base](#), [• 1/2 lb Crispy pork skin](#), [• 1/2 Tbsp Mushroom sauce](#), [• 1/2 Tbsp Oyster sauce](#), [• 2 1/2 Tbsp garlic, chopped](#), [• 3 1/2 Tbsp Spring onion, 2" cut](#), [• 3 Tbsp Green chili, minced](#), [• 3 Tbsp Red chili, minced](#), [• 4 Tbsp Oil](#), [• 5 Tbsp Onions, diced](#), [• Sugar as needed](#), [• Sweet basil](#), [BLACK PEPPER SAUCE](#), [Black pepper, freshly ground](#), [FINISH THE DISH](#)

### Course

[Dinner](#), [Entrees](#), [Lunch](#)

### Cuisine

[Thai](#)

### Serving Size

4