

## Pork and Red Curry Rice Stuffing

Servings: 10 to 14

### INGREDIENTS

- 4 c jasmine rice
- 1 c shallots, finely chopped
- 4 ea large garlic cloves, finely chopped
- 1 ½ T minced peeled ginger
- ¼ c vegetable oil
- 1-2 ea serrano chiles, minced, including seeds
- 2 lb fatty ground pork
- 1 t kosher salt
- 1 ½ c Chef's Line™ Thai red curry chicken stock
- ¼ c fish sauce
- 1 ½ T fresh lime juice
- 2 ½ c Cross Valley Farms® cilantro sprigs, chopped
- lime wedges, for serving

### PREPARATION

Rinse rice in a large sieve until water runs clear; drain well. Bring rice and 6 c water to a rolling boil in an 8-qt heavy pot over high heat, uncovered. Stir; cover with lid and reduce heat to low. Cook rice undisturbed for 20 minutes; remove from heat and let stand with lid on for 20 minutes. Remove lid, transfer rice to a large bowl and cover with dampened towels.

Meanwhile, in a heavy skillet over medium-low heat, cook shallots, garlic and ginger in oil, stirring for 5 minutes. Add chiles and cook, stirring until mixture is shiny, for 3 to 5 minutes. Increase heat to medium high, add pork and salt; cook, stirring and breaking up lumps, until pork is no longer pink, about 4 minutes. Stir in stock and fish sauce; simmer uncovered for 2 minutes. Add pork mixture, lime juice and cilantro to rice and stir to combine.

Make ahead suggestion: Rice stuffing may be made one day ahead, without cilantro and lime juice, and chilled (covered once cooled). Transfer stuffing to hotel pan, drizzle with ½ c water and heat, covered tightly with foil, in a 350° oven until hot, for 15 to 20 minutes. Stir in cilantro and lime juice.

