CULINARYORIGIN / THAILAND

ผัดกะเพราหมู

Pad Kra Pao - Stir-fried pork with holy basil



Own image (AI-generated)

THA-001 | 2 servings | Difficulty 2/5

Archived estimate: Approx. 15 min

Street food / Ahan Tam Sang | Thailand, Bangkok

The 25-minute kitchen plan includes eggs and the stir-fry when rice is already cooked. Rice preparation and thawing are additional.

Editorial 25-minute plan for preparation, fried eggs and the stir-fry when jasmine rice is already available. Cooking rice, thawing and larger batches are additional.

Before you cook

Authenticity and sources

Pad kra pao mu (**ผัดกะเพราหมู**) is Thai cooked-to-order food. Its defining herb is holy basil (kaphrao), not sweet Thai basil (horapha). The historical Thairath reference describes a coarsely pounded seasoning paste with optional galangal. TrueID documents a more strongly seasoned version by the cooking channel **กินได้อร่อยด้วย**. Our main batch is an editorial archive formulation; its gram amounts are not exact conversions of either source.

Timing and preparation

Editorial 25-minute plan for preparation, fried eggs and the stir-fry when jasmine rice is already available. Cooking rice, thawing and larger batches are additional.

Ingredient clarification

Base recipe for two diners: weigh raw meat, picked dry basil leaves and peeled garlic. Gram weights take precedence over approximate clove, slice and spoon references in the text. Have cooked rice and separate egg-frying oil ready. Optional sauces stay within the listed allowances; do not add the separate TrueID variation to the main batch.

Ingredients (metric)

Main ingredients

300 g	Coarsely minced pork - **หมูสับ** - raw boneless meat weight, ideally pork neck
40 g	Holy basil (kaphrao) leaves - **ใบกะเพรา** - preferably red; weigh picked, washed and well-dried leaves, excluding coarse stalks
20 g	Thai garlic - **กระเทียมไทย** - peeled weight; 6-8 cloves is only a rough guide for the base recipe; use the gram weight
6 pieces	Red Jinda chillies - **พริกจินดา** - not interchangeable terminology for spur chillies; heat varies
8 pieces	Green bird's-eye chillies - **พริกขี้หนูสวน** - size and heat vary; use fewer if needed
5 g	Galangal, 2 thin slices - **ข่า** - optional variation; trimmed weight. Two thin slices is only a guide for the base recipe, not a universal requirement
30 ml	Neutral vegetable oil - **น้ำมันพืช** - for the stir-fry only; egg-frying oil is separate

Seasoning (use sparingly!)

15 ml	Fish sauce - **น้ำปลา** - good quality
2.5 g	Sugar - weigh it; ½ tsp is only a rough guide for the base recipe; add gradually to balance the flavour
5 ml	Oyster sauce - **น้ำมันหอย**, optional
3 ml	Sweet dark soy sauce - **ซีอิ๊วดำหวาน** - just for colour, optional
30 ml	Stock or water - measured liquid for the wok, not rice cooking water; account for the salt in stock

To serve

2 portions	Steamed jasmine rice - **ข้าวหอมมะลิ** - already cooked accompaniment; the serving count is neither a gram weight nor a dry rice amount. Plan rice separately to appetite
2 pieces	Eggs - for crisp fried eggs (**ไข่ดาว**); use pasteurised eggs for soft yolks
Not specified	Neutral oil for frying the eggs - plan separately according to pan size, not included in the wok oil; oil used is not the same as oil absorbed

Method

01 Prepare

Have cooked rice ready. Coarsely chop pork neck or use coarse mince. Wash and thoroughly dry the basil. Measure all sauces and liquid before frying.

02 Pound the paste (โขลก)

Coarsely pound the garlic and both chilli types, with the galangal if wanted, in a mortar. Do not purée for this version; other Thai recipes also use finer pastes.

03 Fry the eggs

Heat the separate egg-frying oil in a small pan without letting it smoke. Crack each egg into a cup and carefully slide it into the hot oil. Fry over medium heat until the edges turn crisp; turn carefully if needed. For unpasteurised eggs, cook both white and yolk until firm. Use pasteurised eggs only if serving soft yolks. Drain and cook the stir-fry immediately afterwards.

04 Fry the paste

Heat the measured stir-fry oil. Stir-fry the paste until fragrant without letting the garlic darken. Reduce the heat as needed.

05 Cook and season the pork

Add and break up the mince. Work in fish sauce and sugar gradually, using the optional sauces only if wanted. Add the measured stock or water and continue cooking until the pork is fully cooked. Use a thin thermometer probe in a sufficiently thick gathered portion of meat to check at least 71 ° C, without touching the pan. Colour alone is not sufficient.

06 Adjust the consistency

Briefly reduce the liquid until the meat is juicy but not soupy. Do not add sauces beyond the measured allowance; salt content varies between products.

07 Add the basil

Add the basil leaves only to the fully cooked meat and toss briefly until wilted. Remove from the heat.

08 Serve

Serve immediately with the prepared jasmine rice and fried eggs. Rice weight and the amount of egg-frying oil absorbed are undetermined; servings are a working division.

Archivist’s notes

Source scope: direct access to Thairath was blocked; the search text read supports the coarse paste, galangal and a fried egg, but not every archive quantity. TrueID explicitly credits the cooking channel **กินได้อร่อยด้วย**.

Jinda (**พริกจินดา**) and spur chilli (**พริกชีฟ้า**) are different names. The Thai Kasetsart agricultural library lists them separately. Jinda is not invariably mild; counts do not reliably predict heat.

Galangal is optional here. Finer pastes and other vegetable additions also occur; the former claim of a universal ban is withdrawn. This version contains no additional vegetables.

Separate TrueID version for 400 g meat: 3 tbsp oyster sauce, 1½ tbsp seasoning sauce, 1 tbsp fish sauce, ½ tbsp sweet soy sauce and ½ tbsp sugar. This is a separate sauce formulation, not an addition to the main recipe. The version also uses different chilli and herb amounts. Do not scale it automatically with the portion selector.

The editorial 25-min kitchen plan includes preparation, eggs and the stir-fry when rice is already cooked. The historical 15-min figure remains documented but is not an approved total time. Cooking rice, thawing and larger batches take extra time.

Quantity basis: This home version is set for two diners. The 300 g meat and seasoning quantities are editorial working amounts, not an exact conversion of the Thairath or TrueID recipe. Use the weighed amounts for garlic, sugar and galangal; clove, spoon and slice references are approximate guides for the base recipe. Do not add the separate 400 g TrueID variation. Rice weight, egg-frying oil absorption and finished yield have not been measured.

Alternatives usable in Europe

Look for fresh or frozen holy basil in an Asian grocery. Horapha or European basil with ground cloves is not an equivalent substitute.

Jinda and bird’s-eye chillies: other fresh chillies of known heat can be used as a fallback. The flavour changes.

Buy fresh or frozen galangal; this optional ingredient can be omitted. Ginger does not provide the same aroma.

Choose fish sauce by ingredients and salt content. Soy sauce produces different seasoning.

Use Thai sweet dark soy sauce. Indonesian kecap manis has a different formulation; as a fallback, use sparingly to taste rather than assuming equal quantities.

Nutrition

Not calculated. Earlier unverified archive estimates are preserved in the audit archive and no longer displayed as nutrition values. Missing values do not mean zero.

Not calculated: product data, quantities actually eaten and measured finished weight are missing. Side dishes are excluded.

Nutrient	Per 100 g	per portion
Energy	not calculated	not calculated
Protein	not calculated	not calculated
Fat	not calculated	not calculated
Carbohydrate	not calculated	not calculated
Salt	not calculated	not calculated

Documented sources

Quantity decision dated 20 October 2026, based on the documented Thai source comparison of 16 October 2026. Source roles and historical access dates are retained. No new research or cooking trial. Editorial weight definitions clarify the existing home version; not all amounts are exact source conversions.

01 ไทยรัฐ - เปิดสูตรลับ ‘ผัดกะเพราแท้’

Thai | Accessed 22 July 2026

Open original source

02 TrueID - Pad Kaphrao, Vorlage กินได้อร่อยด้วย

Thai | Accessed 16 October 2026

Open original source

03 Kasetsart Agricultural Library - Chilli names

Thai · republished feature | Accessed 16 October 2026

Open original source

04 Wongnai - Crisp fried eggs (technique only)

Thai | Accessed 16 October 2026

Open original source

05 FDA - What You Need to Know About Egg Safety

English · supplementary food safety | Accessed 16 October 2026

Open original source

06 FoodSafety.gov - Safe Minimum Internal Temperatures

English · supplementary food safety | Accessed 16 October 2026

Open original source

Keywords: Thailand, Pork, Holy basil, Street food, Ahan Tam Sang, Jaan Diao, Pad Kra Pao, Spicy