

Spicy Thai Basil Crispy Pork Belly: Quick & Flavorful Dinner

Thai Basil Pork Belly (Kra Pao Moo Krob): Your New Favorite 15-Minute Flavor Bomb!



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1-8 Thai bird's eye chilies (adjust to preferred heat level)
2-3 Thai long peppers (use Serrano or red jalapeños; seeds removed for less heat. Small, sweet bell peppers work, too, if you can't handle any spicy flavors.)
1 ½ tablespoons sliced garlic cloves (this recipe uses lots of garlic for extra flavor!)
1/3 cup shallot, julienned
1 cup holy basil (Thai holy basil, often called Kra Pao), packed tightly. Use only the leafy parts. Wash it well first, pat dry with a paper towel, and pick the leaves.
2 tablespoons oyster sauce
1 tablespoon fish sauce
1 tablespoon sugar (palm, white, or brown will work)
½-1 teaspoon ground white pepper (black pepper will work as well)
3 tablespoons water or stock
2 cups crispy pork belly slices (homemade Thai crispy pork belly or pre-cooked crispy pork belly from an Asian grocery store)
2 tablespoons oil (use neutral and high smoke point oil like avocado, canola, or vegetable oil)
1 egg per serving (fried with crispy edges and a runny yolk, then added on top)

DIRECTIONS

1. This : Thai spicy basil and pork dish comes together very quickly, like many stir-fried dishes in Thai cuisine. It is best to have all the ingredients prepped and ready (mise en place) and the sauce mixed in a bowl before you start stir-frying.
2. 1. Prepare the Sauce: In a small bowl, combine the 2 tablespoons oyster sauce, 1 tablespoon fish sauce, 3 tablespoons water or stock, 1 tablespoon sugar, and ½ - 1 teaspoon ground white pepper. Whisk everything together until the sugar is fully dissolved and the sauce is well combined. Set aside.
3. 2. Fry Aromatics (First Stage): Heat 2 tablespoons of oil in a large wok or a very large skillet over high heat. Once the oil is shimmering and hot, add the sliced garlic cloves and Thai bird's eye chilies (whole or halved, depending on preferred heat). Fry quickly for about 20-30 seconds until fragrant. Be careful not to burn the garlic or chilies.
4. 3. Add Shallots & Long Peppers: Then, add the sliced Thai long peppers (or substitutes) and julienned shallots to the wok. Continue to stir-fry on high heat for about 1 minute, until the shallots soften slightly and the peppers begin to char.
5. 4. Introduce Crispy Pork Belly & Sauce: Add the 2 cups crispy pork belly slices to the wok. Toss briefly to combine with the aromatics. Pour the prepared sweet and spicy sauce evenly over the pork belly and vegetables in the wok. Toss everything together vigorously to coat all the ingredients. Cook for about 1 minute, allowing the sauce to thicken slightly and cling to the pork belly.

6. 5. Add Holy Basil: Finally, add the 1 cup packed holy basil leaves to the wok. Toss quickly for about 15-30 seconds until the basil leaves just wilt. The basil should still be vibrant green and fragrant, not overly cooked.
7. 6. Fry the Eggs (Per Serving): In a separate small pan, heat enough oil (about 1-2 tablespoons per egg) over medium-high heat. Carefully crack one egg per serving into the hot oil. Fry until the edges are crispy and golden, but the egg yolk remains beautifully runny.
8. 7. Serve: Spoon the hot Thai Basil Pork Belly mixture over steamed jasmine rice. Top each serving with a freshly fried egg. Serve immediately and enjoy this incredibly flavorful, quick, and authentic Thai dish!

SWAPS & NOTES

: **Pork Belly:** Crispy pork belly (moo krob) is essential for the authentic texture.

You can make your own (it involves boiling, drying, and frying/roasting) or often buy pre-cooked crispy pork belly from Asian markets, particularly Thai or Vietnamese groceries.

If you cannot find crispy pork belly, regular sliced pork belly or even ground pork can be used, but the texture will be different.

Thai Holy Basil (Kra Pao): This specific basil has a distinct peppery, slightly spicy, and anise-like flavor that is crucial for authentic Kra Pao.

TIPS FOR SUCCESS

: **Mise en Place is Crucial:** This dish cooks extremely fast.

Have all your ingredients prepped, chopped, and the sauce mixed before you start cooking.

High Heat, Quick Cooking: Use a hot wok or skillet and cook on high heat for all stir-frying steps to achieve crisp-tender vegetables and a good sear on the pork.

Authentic Basil: Thai holy basil (Kra Pao) is key to the unique flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-thai-basil-crispy-pork-belly-quick-flavorful-dinner/>