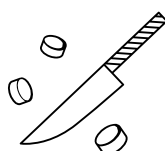


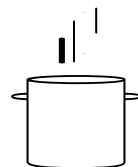


Aromatic Pork and Peanut Thai Curry

A delicious and fragrant taste of Thailand.



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Ingredients

1 pork tenderloin sliced thinly approx.

400g 1 tbsp The Groovy Food Company Organic Virgin Coconut Oil

1 onion, diced

4 cloves garlic, crushed

1 red chilli, diced

Thumb sized piece ginger, peeled and grated

1 stick lemongrass bruised

2 tbsp red Thai curry paste

2 tbsp unsweetened peanut butter

400ml chicken stock

400g tin coconut milk

1 tbsp soy sauce

2 tbsp The Groovy Food Company Agave Nectar

Directions

1. Pop a tablespoon of coconut oil into a pan then fry the onion, garlic, lemongrass and ginger until softened around 5 minutes then add the curry paste and peanut butter then continue to cook for a couple of minutes.
2. Pour in the coconut milk, stock and soy sauce and bring up to a gentle simmer.
3. Add the pork into the pan and cook for 10 minutes, add the beans and continue to cook for a further 5 minutes.
4. Balance the flavours in the dish by adding a good squeeze of lime juice and agave to taste.
5. Stir through some fresh coriander before serving with a side of rice.

Light Amber and Mild

150g fine green beans

Juice of 1-2 limes

Small bunch fresh coriander