

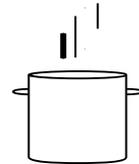


Aromatic Pork and Peanut Thai Curry

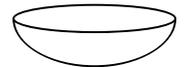
A delicious and fragrant taste of Thailand.



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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