

Coco-curry pork stew

- portions : 4

INGReDIENTS

- 2 tablespoons (30 ml) vegetable oil
- 400 gr. Pork strips
- 1 1/2 cup broccoli
- 1 1/2 cup cauliflower
- 1 large onion, diced
- 2 garlic cloves, finely diced
- 1 piece of ginger (2 inches), sliced
- 1 can coconut milk (14 oz/400 ml)
- 2 tablespoons(30 ml) fish sauce
- 1 tablespoon (15 ml) sugar
- 1 tablespoon(15 ml) green curry paste
- 1/2 teaspoon (2 ml) lime zest
- 1 tablespoon (15 ml) lime juice
- 1/2 cup (125 ml) fresh basil, chopped
- 1/2 cup(125 ml) fresh cilantro, chopped

PREPARATION

1. In a wok or large frying pan, heat half of the oil. Add the porc and cook, stirring, until golden. Set aside.
2. In the same wok, heat the remainig oil. Add the broccoli, cauliflower, onion, garlic, ginger and cook, stirring, until the onion softens. Set aside.
3. In a bowl, mix the coconut milk, fish sauce, sugar, green curry paste, lime juice and zest. Pour the mix into the wok iwth the vegetables, add the pork, cover and cook for 35 minutes.
4. Add the basil, coriander and serve.