

# Thai Green Curry Pork

## Ingredients (serves 2)

- 225g Pork Loin, sliced.
- 1 Green Pepper
- 1 Brown Onion
- 100g White Mushrooms
- 1 small Carrot
- 200ml Coconut Milk
- 3 tbsp Yau's Thai Green Curry Paste
- 2 tbsp Vegetable Oil
- ¼ tsp Bicarbonate of Soda
- ½ tsp Salt



## Preparation

1. Mix 1 tbsp oil, bicarbonate of soda and salt together to form a paste.
2. Marinate the pork loin in the paste and leave for 30 mins.
3. Chop onion, peppers and mushrooms into rough chunks.

## Cooking

1. Heat a deep pan or wok on a medium to high heat and add 1 tbsp oil.
2. Sear pork on both sides until browned (4-5 mins).
3. Add onions, peppers and mushrooms and cook for a further 1-2 minutes.
4. Stir in Yau's Thai Green Curry Paste and stir fry for 2 mins.
5. Pour in coconut milk and bring back up to temperature.