

THAI PORK GREEN CURRY



A wonderfully intense blend of green chillies and peppers with traditional Thai herbs and spices

PREP
30

COOK
15

SERVES
2

INGREDIENTS

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

Top Tip

Don't skip marinating the pork, this is the secret to tenderness!

PREPERATION

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 minutes.
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 minutes).
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.

Behind Yau's...

Phillip and Bonnie Yau created their business in 2012 to address the growing demand for natural, free-from prepared oriental sauces.

As the market became more aware of what they were putting in their bodies, the Yau's created a range that was suitable for everyone, as well as being equally delicious.

