



Portions: 10 Prep Time: 10 min Cook Time: 50 min

Red Thai Pork Curry

Ingredients

- 25ml sunflower oil
- 100g Thai red curry paste
- 1kg lean pork leg, diced
- 8tbsp **MAGGI Coconut Milk Powder Mix**
- 1tbsp **MAGGI Vegetable Liquid Concentrated Fond**
- 800ml boiling water
- 200g water chestnuts, drained and halved
- 5 kaffir lime leaves, finely sliced
- 3 red peppers, sliced
- Steamed rice, to serve
- 10 fresh Thai basil leaves

Method

1. Heat the oil in a large pan and fry the curry paste for 1 minute or until fragrant.
2. Add the pork to the pan and stir fry to sear.
3. Add the coconut milk powder, fonds, boiling water, water chestnuts and kaffir lime leaves. Cover and simmer for 45 minutes.
4. Add slices of red pepper and allow to cook for a further 5 minutes.
5. Ladle into bowls or serve over steamed rice. Garnish with fresh basil.

Chef's Tip

Try using different meats such as chicken or beef, or create a seafood alternative using prawns.

Each serving typically contains

Calories	Sugars	Fat	Saturates	Salt
950	30.5g	37.5g	13.3g	4.02g
48%	34%	54%	67%	67%

of an adult's Guideline Daily Amount (GDA)*

*GDAs are guidelines. Personal requirements vary depending on age, gender, weight and activity levels.



Assisting the amazing since 1883

For more information visit www.maggi.co.uk/professional or call 0800 742 842

