

Red Curry Pork with Peppers, Onions & Peas



Serves Six

Prep: 30-45 mins

Cook: 5.5 hours in Instant Pot or Slow Cooker

Difficulty: 3 of 5

Best served over rice

Ingredients

- 2lb - Pork Shoulder Cubed 1inch x 1inch (Vegan substitute with Cauliflower, Tofu or Beans)
- 2-3 Tbsp - Red Curry Paste (Vegan substitute with vegan curry paste)
- 2 cups - Chicken Broth (Vegan substitute with vegetable stock)
- 1/2lb - Red Bell Pepper, Raw, Cut into Cubes
- 1/2lb - White Onion, Raw, Cut into Cubes
- 6oz - Frozen Green Peas, defrosted
- 14oz - Coconut Milk
- 2-3 Tbsp - Olive Oil
- Fresh Cilantro (to taste, garnish)
- Fresh Lime (to taste, garnish)

Directions

- 1. Dice pork into small cubed sized pieces
- 2. Marinate diced pork with olive oil and red curry paste, pinch kosher salt and black pepper
- 3. On a sheet tray, roast marinated pork in an oven at 350 degrees for about 25 minutes or until done
- 4. In a slow cooker, add the chicken stock and coconut milk along with curry paste and the roasted pork
- 5. Cook in slow cooker on high for approximately 4 hours (Vegan variation 1 hour cook time)
- 6. Stir in the onions and bell peppers, check pork for tenderness, continue to cook for 1 more hour
- 7. Add green peas and cook for 15 more minutes. Garnish with cilantro and a squeeze of fresh lime