

Spicy pork and potato curry

Ingredients

1 pork fillet	$\frac{1}{2}$ a chilli
$\frac{1}{2}$ onion	100ml coconut milk (add water if you need)
$\frac{1}{2}$ pepper (2 different colours)	A piece of ginger
2 garlic cloves	1 tsp hot curry powder / paste
1 or 2 potatoes	1tbsp plain flour
$\frac{1}{2}$ carrot	Coriander to garnish

Method

1. Peel and dice potatoes and carrot into bite size and par- boil them. Sieve.
2. Chop onion, chillies, ginger and dice peppers.
3. Cut pork into chunky cubes and toss into the flour.
4. Fry the pork until it begins to brown.
5. Add the onion, garlic and chillies.
6. Add peppers, potato, ginger, pork and curry paste and fry.
7. Add coconut milk and simmer
8. Garnish with coriander and serve with rice.