



Spicy Pork Curry

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

This delicious pork curry recipe has just the right amount of heat but it can be adjusted to any taste. It's delicious served over lemoncoconut scented rice.

Ingredients

- 1 cup water - 1 tablespoon dried minced onion - 1 cube chicken bouillon - ½ teaspoon garlic powder - ¼ teaspoon dried rosemary - ¼ teaspoon dried thyme - ¼ teaspoon salt - 3 tablespoons coconut oil - 2 tablespoons curry powder - ½ teaspoon cayenne pepper
- or more to taste - 1 pound pork tenderloin
- cut into strips - 2 ½ tablespoons all-purpose flour - 1 cup coconut milk - ¼ cup natural peanut butter

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Combine water
2. dried onion
3. chicken bouillon
4. garlic powder
5. rosemary
6. thyme
7. and salt in a microwave-safe bowl. Microwave for 1 minute
8. then let stand until onion is rehydrated and bouillon is dissolved. Meanwhile
9. heat coconut oil
10. curry powder
11. and cayenne in a large oven-proof skillet over medium heat
12. stirring constantly
13. until oil takes on the color of the curry powder
14. 5 to 6 minutes. Add pork tenderloin to the skillet; cook and stir until pork begins to brown. Sprinkle flour over pork; cook and stir until pork is slightly pink in the center and cooked through; 2 to 3 minutes more. Stir in bouillon mixture
15. coconut milk
16. and peanut butter. Bring to a boil
17. stirring constantly. Cover the skillet and transfer to the oven. Cook in the preheated oven until pork is tender and sauce is bubbling
18. about 45 minutes. Remove from the oven
19. uncover
20. and let rest until the sauce thickens
21. about 10 minutes.