

Thai Pork & Peanut Curry

There is a really old recipe on the website that I have been making for years, Thai Peanut Chicken with Coconut Rice. It is one of my Son, Jake's favourites and is super easy and perfect for busy weeknights. Whenever I make it, there is enough paste to freeze for an entire other meal. Normally I would remake the chicken but this time, I thought I would use the paste as a base for a fragrant Thai Pork & Peanut Curry. What an absolute champion meal! It literally took minutes to prepare, was gorgeously creamy and satisfying and once loaded with vegetables and a fresh, crunchy garnish was undeniably healthy (if you are like me and believe that healthy means a balanced diet of the five food groups). I used light coconut milk (by mistake as I am not a low fat believer) that I must say, was rather good so I may end up being a convert. You are going to love this one and so will your friends and family. Make sure you freeze half the paste so that you can make the chicken next time.....recipe link below.

Prep time: I will say 20 minutes if you have to make the paste, if not, 15 minutes

Cooking time: 20 Minutes

\$\$ Medium Budget

Serves 4-5

To make the Peanut Paste:

Juice of 1/2 a lime

1 1/2 cups of roasted, unsalted peanuts

3 tbs of red curry paste

2 tbs kecap manis (indonesian sweet soy)

150ml of coconut cream, shake well before opening

1 1/2 bunches of coriander leaves and stems

For the Pork & Peanut Curry:

Peanut oil for frying

1 large brown onion, peeled and sliced top to bottom

800gm of lean pork fillet, sliced into 1/2cm slices

400gm tin of light coconut milk

1 bunch of broccolini, bottoms trimmed and sliced diagonally

150gm of snow peas, sliced

1/2 a bunch of coriander, roughly chopped

1 tbs of fish sauce

3 limes, halved

A couple of handfuls of bean sprouts

1 red chilli, halved, deseeded and thinly sliced

1/4 cup of granulated peanuts, toasted in a dry pan

Coriander leaves for garnish

Steamed Jasmine rice to serve

To make the peanut paste, place the ingredients in a food processor and blitz until you have a pesto like paste.

To make the Thai Pork & Peanut Curry, heat a large pan and add a little peanut oil. Lightly fry the onions for a few minutes until softened, turn the heat up nice and high and add the sliced pork. Fry the pork until just browned and then stir through half of the peanut paste, mixing well to combine until aromatic. Pour in the coconut milk, fish sauce and squeeze in the juice of 1 lime. Stir to combine and allow to simmer for 10 minutes.

Place the bean shoots and chilli slices in a bowl of iced water for maximum crispiness. Drain just before serving.

For an added bonus, heat a small frypan to nice and hot and cook the remaining lime halves, flesh side down for a couple of minutes until lightly charred. This will ensure that you get ALL the juice out of them and give a slight smokey flavour.

Once the curry has simmered for 10 minutes add the vegetables and cook for a further 4-5 minutes or until just tender. Stir the coriander through just before serving.

To serve, divide steamed jasmine rice between four bowls. Spoon over the Thai Pork & Peanut Curry and garnish with the bean shoots, chilli, peanuts and coriander leaves. Serve with grilled lime wedges.

If you loved this, use the leftover paste to make this:

<https://emsfoodforfriends.com.au/thai-peanut-crust-ed-chicken-with-coconut-rice/>