

Red Thai Pork Curry



Ingredients

2 ½-3 lb / 1.25-1.5 kg pork leg strips
4 large red potatoes, peeled and diced into ½-inch / 1.25 cm cubes
2 cups / 500 mL chopped yellow onion
1 large red bell pepper, seeded and diced
3 cloves garlic, minced
2 Tbsp / 30 mL grated ginger root
1-14 oz / 398 mL can coconut milk
½ cup / 125 mL sodium-reduced beef broth
3 Tbsp / 45 mL Thai red curry paste
1 Tbsp / 15 mL fish sauce
2 Tbsp / 30 mL all-purpose flour
2 tsp / 10 mL lime zest
2 Tbsp / 30 mL lime juice
Salt and ground black pepper to taste
1 red chili pepper, thinly sliced for garnish
2 Tbsp / 30 mL chopped fresh Thai basil for garnish

Directions

1. In slow cooker, combine pork strips, potatoes, onion, bell pepper, garlic and ginger.
2. In large measuring cup, combine coconut milk, broth, curry paste and fish sauce. Pour into slow cooker.
3. Cover and cook on LOW until pork is tender, about 6 hours.
4. In small bowl, whisk flour with 2 Tbsp cold water until smooth; add to slow cooker, stirring continuously. Cover and cook on HIGH until slightly thickened, 15-20 minutes.
5. Stir in lime zest and lime juice. Season with salt and pepper according to taste.
6. Garnish with chili pepper slices and chopped basil.

Additional Info

- **Cut:** Stirfry strips
- **Prep Time (Minutes):** 20

- **Cook Time (Minutes):** 6.25 hrs
- **Number of Servings:** 8-10