



# Pork Curry

SERVES 4

## INGREDIENTS

2 tsp olive oil  
480g lean pork, thinly sliced  
2 tbs red curry paste  
3 spring onions, sliced into 2cm pieces  
1 bunch broccolini or baby broccoli, cut into 3cm pieces and halved  
150g snow peas or mangetout, halved  
1 tbs fish sauce  
1 tbs lime juice  
½ cup basil leaves, torn

## METHOD

1. Heat the oil in a wok or large frying pan over high heat. Fry the pork in batches until just cooked, set aside.
2. Reheat the wok and add the curry paste, spring onions and vegetables. Cook for two minutes then add the fish sauce, lime juice and ¼ cup of water. As soon as it comes to the boil stir through the reserved pork and basil.

