



Bangkok Style Pork & Peanut Curry with Brown Rice

A cozy pork and peanut curry with creamy coconut sauce, warm spices, and a touch of crunch, served with hearty brown rice.

Nutritional Info

Calories 595 kcal
Carbohydrates 58 g
Protein 40 g
Fat 21 g

Ingredients

- Pork Stir-fry pieces
- Red Thai curry paste
- Baby corn
- Mange tout
- Shallot
- Brown Rice
- Coconut Milk
- Brown Sugar
- Crunchy peanut butter
- Fish Sauce

Your Pantry

- Olive Oil

Allergens

[Peanut \(Peanut Butter\)](#)
[Fish \(Fish Sauce\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Boil the kettle

2) Cook the rice

Add the rice to a pan of boiling water and simmer for 20-30 minutes or until cooked, then drain. Meanwhile.....

3) Prepare the veg

Peel, half, and finely slice the shallot. Cut the baby corn into thirds. Cut the mangetout in half.

4) Sauté the pork

Place a frying pan on medium heat with a drizzle of oil. Once hot, add the pork strips and stir fry until sealed and starting to brown, then remove from the pan and set aside (they don't need to be cooked through at this point).

5) Make the curry

Return the pan to the heat and add the shallot, cooking for about 3-4 minutes or until soft. Now add the peanut butter and thai curry paste, mixing well. Add in a little coconut milk and stir thoroughly to form a loose paste then add the rest of the coconut milk, sugar and fish sauce, mixing well. Bring to a simmer then add the remaining vegetables. Cook for 3 minutes.

6) Add the pork

Add the pork back to the pan and stir. Simmer for about two minutes, then take a piece of pork out and cut it in half to make sure it's cooked through. When cooked, switch off the heat.

7) Serve the dish

Plate the rice and top with the curry. Enjoy!



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