

# Goan Pork Vindaloo

## Other recipes



DIETARY:  
Contains Nuts, Gluten Free, Coeliacs

### MAKING THIS RECIPE

#### Ingredients

Pork, Diced - 550g  
Red Wine Vinegar - 2tbsp  
Salt - large pinch  
Root Ginger - 1.5cm peeled & grated  
Garlic Cloves - 6 finely crushed  
Ghee (or Oil) - 3tbsp  
Onions - 2 finely chopped  
Potato (optional) - 1 chopped  
**Vindaloo Spice Blend** - 4tsp  
Water - 150ml / 6 fl oz

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#### Method

- 1) Mix the pork with the red wine vinegar, salt, ginger, half the garlic and marinade (at least an hour or overnight preferably).
- 2) Heat the ghee or oil in a frying pan and stir-fry the onions, potato (if adding) & remaining half of the garlic until light brown.
- 3) Add the Vindaloo Spice Blend and stir-fry for a further minute.
- 4) Mix in the pork marinade and fry for a few minutes until browned
- 5) Add the water, cover and simmer for 20 minutes (add more water or simmer uncovered to reduce to your liking). Serve hot with basmati rice. (Serves 4)



Sweet And Spicy Seven Seas  
Chicken  
INDONESIAN

TAKE A LOOK



Spicy Fried Meatballs With  
Mexican Potatoes  
MEXICAN, WORLDWIDE

TAKE A LOOK



Lebanese Rice With Beef, Sumac  
And Egg  
MIDDLE EASTERN, MIDDLE EAST

TAKE A LOOK

### Buy the ingredients for this recipe

