



Goan Red Curry

Serving: Serves four to six

Quell your curry cravings with this easy recipe. Mildly spicy and tangy, the Goan Red Curry impresses with its phenomenal flavours and melt-in-your-mouth tender pork belly.

Ingredients

1 packet of Bit Spicy Goan Red Curry Spice Blend
700g pork belly, cut into squares of about 1 inch
250g potatoes, peeled, chopped into bite-sized pieces and cooked until tender
4 medium tomatoes, quartered
1 can of chopped tomatoes and half a can of water
300ml pre-made Secret Sauce
3 tablespoons of white vinegar (For a milder taste, substitute with coconut vinegar.)
2 to 3 tablespoons of vegetable oil
4 to 5 fresh chillies, chopped (optional)
A handful of fresh coriander

Method

1. Marinate the pork belly in vinegar for at least three hours, or overnight in the fridge. Pick out the pork belly and reserve the vinegar marinade.
2. Heat the oil in a pan and fry the spices until fragrant. If using chillies, add them in.
3. Add the Secret Sauce, pork belly, canned tomatoes, water and two tablespoons of the reserved marinade.
4. Add potatoes and tomatoes to the sauce.
5. Bring to a boil and simmer for at least an hour.
6. Garnish with coriander and serve with rice.