



PEPPERED PORK CURRY

Prep + cook time: 8 hours 30 minutes **Serves:** 4

Ingredients

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| 1.2kg (2½lb) diced boneless pork shoulder | 1 teaspoon ground fenugreek |
| 1 medium red onion (170g), sliced thinly | ½ teaspoon ground cardamom |
| 4 cloves garlic, crushed | 1 cup (250ml) chicken stock |
| 4 teaspoons finely grated fresh ginger | 400g (12½oz) can diced tomatoes |
| 2 tablespoons brown sugar | 1 cup (280g) Greek-style yoghurt |
| 2 teaspoons cracked black pepper | 150g (4½oz) baby spinach leaves |
| 1 cinnamon stick | ⅓ cup loosely packed fresh coriander (cilantro) leaves |
| 2 teaspoons ground cumin | |
1. Combine pork, onion, garlic, ginger, sugar, spices, stock, tomatoes and half the yoghurt in a 5-litre (20-cup) slow cooker. Cook, covered, on low, for 8 hours.
 2. Discard cinnamon. Add spinach and remaining yoghurt to cooker; cook, uncovered, on high, for 5 minutes or until spinach wilts. Season to taste.
 3. Serve curry sprinkled with coriander; top with extra yoghurt, if you like.

SERVING SUGGESTION Steamed rice and warmed roti bread.

Tips

Suitable to freeze at the end of step 1.