

# ❖ Vietnamese Coconut Pork Curry ❖

## Ingredients

- 1 lb pork loin, cut into 1" chunks
- ½ tsp black pepper
- ¼ tsp salt or MSG
- 1 tbsp curry powder (without salt)
- 1 14.5-oz can diced tomatoes
- 1 bunch green onions or 1 small onion, chopped
- 4 large potatoes, diced
- 1 14.5-oz can coconut milk
- 2 cups water or unsalted broth
- 1 lb carrots, sliced
- 1 lb bag green beans, frozen



➤ **Optional garnish:** basil and cilantro

## Instructions

1. Season pork with black pepper and salt (or MSG) before placing into a slow cooker insert.
2. Add in tomatoes, onion, potatoes, coconut milk, and water or broth.
3. Cook curry on low heat for 4 hours until pork mixture is tender and cooked to an internal temperature of 145°F. Let rest for 3 minutes.
4. Add in carrots and green beans and cook for an additional hour.
5. Serve hot. Garnish as desired.

**Servings:** 6

**Prep time:** 5 minutes

**Cook time:** 5 hours

**Total time:** 5 hours and 5 minutes

