

PORK VINDALOO

INGREDIENTS

2 lbs cubed pork pieces

1 - 2 tbsp. Spicebox Organics **VINDALOO**

MASALA SPICEBLEND

2 inch ginger cut thin like match sticks

2 - 3 medium tomatoes chopped

1-2 green chillies chopped (*optional*)

1 tsp jaggary, date sugar, or coconut sugar

4 tbsp apple cider vinegar

4 tbsp coconut oil

2 onions *thinly sliced*

8 garlic cloves *finely sliced*

DIRECTIONS

1



Trim excess fat from pork bits

2



In a large bowl add: 2 tbsps SpiceBox Organics Vindaloo Masala, vinegar, pork pieces. Mix well together.

3



Keep in fridge for 3 - 5 hours. Overnight also works very well.

4



Heat oil in a large wok or pot, and fry the sliced onions until golden brown.

5



Add garlic, ginger, tomatoes, & chillies. Stir well.

6



Add the marinated pork and sauté on high heat for 3 - 5 mins / until browned.

7



Add 1 cup water and any leftover marinade, reduce heat to slow boil.



Add sugar or jaggery.

8



Cover and simmer for 1.5 hours stirring occasionally until the meat is very tender.

SERVING SUGGESTIONS:

With any choice of grain.