



bit spicy

## Thai Pork Mince with Pineapple



This Thai Pork Mince with Pineapple recipe is so simple you will not believe how delicious it is! You need fish sauce, soy sauce and some crushed coriander seeds. Serve it hot with rice, or cold wrapped in lettuce. Serves 4-6

- 2 tbsp vegetable oil
  - 500g pork mince
  - 3 cloves garlic, crushed
  - 2-3 red chillies, finely chopped
  - 2 tbsp crunchy whole peanut butter
  - 1 tbsp each soy sauce and fish sauce
  - 2 tsp heaped coriander seeds, roughly ground
  - 300g fresh or tinned pineapple (drained), cut into chunks
1. Heat the oil in a wok or large pan and add the pork. Fry until browned.
  2. Add the garlic, coriander seeds and chillies, fry for a couple of minutes, then add the peanut butter and sauces. Cook for about 10 minutes.
  3. Before serving stir in the pineapple and heat through.
  4. Serve with plain rice, with extra chopped chillies and soy sauce on the side.

### Cook's notes

- This is also delicious warm or cold, served with rice and wrapped in a lettuce leaf.



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