

Pork Vindaloo (Curry Vindaloo)

Yield: 7 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-curry-rice-recipe>

Ingredients:

- 3 pounds boneless pork shoulder trimmed of excess fat and cut into 1-inch cubes
- 1 teaspoon salt
- 1 teaspoon freshly ground pepper
- 1/4 cup canola oil
- 2 yellow onions finely chopped
- 8 garlic cloves minced
- 2 inches fresh ginger piece, peeled and grated
- 1 tablespoon curry vindaloo
- 1 teaspoon ground cumin
- 1 teaspoon paprika sweet or hot
- 1/2 teaspoon ground turmeric
- 1/3 cup white wine vinegar
- 1 cup chicken broth
- steamed white rice for serving

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 115 milligrams
4. Fat: 14 grams
5. Fiber: 1 grams
6. Protein: 46 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 460 milligrams
9. Sugar: 1 grams

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