

ASSAM PORK CURRY

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-pork-curry-recipe>

Ingredients:

- 1 1/8 pounds pork lean or marbled
- 5 tablespoons vegetable oil
- 8 tablespoons shallots chopped
- 3 stalks lemon grass
- 5 tablespoons chilli paste
- 2 tablespoons curry powder meat
- 3 sprigs curry leaves
- 5 pieces tamarind dried, peel
- 2 tablespoons tamarind pulp
- 7/8 cup water for tamarind pulp
- 1 cup water
- 1 cup coconut milk
- 2 tablespoons light soy sauce
- 1 tablespoon sugar
- 1 1/2 teaspoons salt

Nutrition:

1. Calories: 390 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 55 milligrams
4. Fat: 28 grams
5. Fiber: 2 grams
6. Protein: 21 grams
7. SaturatedFat: 11 grams
8. Sodium: 940 milligrams
9. Sugar: 5 grams

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