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# Red Curry Pork with Beans

## Description

This is one of Chef Grant's favorite Fall dishes to make. As the weather cools down and there is an abundance of long beans or string beans, eating this dish warms the body and soul!

Total time: 15 min   Yield: 4 servings

## Ingredients

2 Tbsp coconut cream or salad oil  
1 lb thinly sliced pork shoulder  
8 pieces long beans (cut into 3" long pieces)  
2 Tbsp red curry paste  
5 kaffir lime leaves (chiffonade)  
2 Tbsp fish sauce  
2 Tbsp palm sugar  
1/4 cup beef stock  
1/4 cup coconut cream (for garnish)  
1 piece red chili or 1/4 red bell pepper (sliced thinly or julienne for garnish)

Prep Time: 5 min   Cooking Time: 10 min   Total Time: 15 min

## Instructions

Place the coconut cream or oil in a pan on high heat, when the coconut cream “crackles out” or the oil lightly smokes, add in the pork and sauté for 2 minutes.

Add in the long beans, red curry paste, kaffir lime leaves, fish sauce, palm sugar and beef stock. Mix well then reduce the liquid by half.

Place the mixture in a serving plate, drizzle the coconut cream as garnish here and there, and top with the sliced chili or red bell pepper.

## Recipe brought to you by:

Chef Grant Sato