

Less than 45 minutes

Serves 4

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Ingredients:

- 2 Tbsp (30ml) vegetable oil
- 1 bunch spring onions, chopped + extra for serving
- 2 cloves garlic, chopped
- 3cm knob ginger, grated
- 2 stalks lemongrass, chopped
- 2 Tbsp (30ml) curry powder
- 1 can (400g) coconut milk
- 2 cups (500ml) chicken stock
- 2 Tbsp (30ml) fish sauce
- 1 packet (125g) mangetout
- 1 packet (125g) PnP fine green beans
- 1 packet (350g) baby marrow tagliatelle (or baby marrow cut into matchsticks)
- 1 red pepper, thinly sliced
- Juice (60ml) of 2 limes
- Grated peel of 1 lime
- Handful fresh coriander
- Salt and milled pepper
- 3 (about 450g) pork-neck steaks

Method

1. Heat half the oil in a pan and fry spring onions, garlic, ginger and lemongrass until fragrant.
2. Add curry powder, coconut milk, stock and fish sauce, then cover and simmer for 10 minutes.
3. Stir in vegetables and cook for 2-3 minutes, or until veggies are tender.

4. Season with lime juice and grated peel, and add coriander.
5. Set aside and keep warm.
6. Heat remaining oil in a separate pan.
7. Season pork and fry for 5 minutes a side, or until cooked through, then rest and slice.
8. Spoon soup into bowls and serve topped with pork and spring onion.

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