



Spicy Tamarind Pork Fillet

Serves 4

INGREDIENTS

300g pork fillet
40g **Karimix Chilli Pepper Relish**
40g **Karimix Tamarind Chutney**
1 tbs groundnut oil

METHOD

1. Mix **Karimix Chilli Pepper Relish** and **Karimix Tamarind Chutney** together.
2. Rub into pork fillet and leave to marinade for an hour in the fridge.
3. Pan fry in some oil until brown.
4. Bake in oven at 180°C according to weight.
5. When cooked, remove from oven and leave to rest for 15 minutes.
6. Slice into rings and serve over a bed of noodles
(See SZECHUAN SESAME NOODLES recipe) or mango mash (See MANGO MASH recipe).