



**Using Karimix Chilli Pepper Relish & Karimix Tamarind Chutney**

## **SPICY TAMARIND PORK FILLET**

SERVES: 4 as a main course

### INGREDIENTS:

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



### METHOD:

1. Mix **Karimix Chilli Pepper Relish** and **Karimix Tamarind Chutney** together.
2. Rub into pork fillet and leave to marinate 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*).



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