



PAPRIKA PORK

Ingredients

1 tbsp olive oil
2 onions, finely sliced
400g pork fillet, trimmed of any fat,
cut into thick strips
250g pack mushrooms, sliced
1 ½ tbsp smoked paprika
1 tbsp tomato purée
200ml chicken stock
100ml soured cream
tagliatelle, egg noodles, or rice,
to serve

Method

- Heat the oil in a large pan, tip in the onions and cook for 10 mins until soft and golden.
- Add the pork and mushrooms and cook on a high heat for 3-4 mins until browned.
- Add the paprika and cook for 1 min more.
- Stir in the tomato purée, then pour on the stock and simmer for 5-8 mins until the pork is cooked through.
- Finally, mix in the soured cream and some seasoning.
- Serve with tagliatelle, egg noodles or rice, and an extra dollop of soured cream, if you like.