



## Easy Thai Pork & Spinach Curry – Nina Timm



### **Nina Timm's Easy Thai Pork & Spinach Curry**

Nina says, “Thai curries can be very hot, but this time I just wanted the flavors like lemongrass, ginger, garlic and coconut to shine, so the curry element was on the back ground. so by all means, if you want to make a hot and spicy Easy Thai Pork and Spinach Curry, just add a big spoonful of green curry paste and you will love it. Feel free to serve it on Jasmin or Basmati rice, we enjoyed it in bowls with chopped coriander and toasted, salted cashew nuts. Delicious.”

Nina hits it on the button again here. Family budget oriented meal, endowed with good looks, wonderful smells and great flavour.

### **Easy Thai Pork & Spinach Curry**

**serves 4 – 6**

### Ingredients

500 g Woolworths Seasoned Herb Pork Sausage  
15 ml vegetable oil  
1 thumb-size piece ginger – peeled and cut in thin slivers  
3 cloves garlic – peeled and cut in thin slivers  
zest of 1 lime  
3 sticks lemongrass – use back end of knife to crush the lemongrass to release more flavor  
a handful of chopped coriander  
400 g baby spinach  
1 x 410 g coconut cream  
juice of a lime  
5 ml sugar  
2 – 3 small chilies – keep whole  
125 ml chicken stock  
15 – 30 ml green curry paste  
125 ml salted cashews – roughly chopped

### Method

Remove the pork meat from the casings and shape each sausage into 3 meatballs. Heat the oil in a wok or big pan and brown the little meatballs. Remove the meatballs from the wok and keep warm. Add the ginger, garlic and lemongrass to the pan and sauté for a few seconds. Add the chilies, coconut cream, stock and green curry paste. Cook and taste until you are happy with the flavour. Add the meatballs to the curry sauce and cook for about 5 minutes. Lastly add the spinach and stir through. You want the spinach to just wilt into the sauce, do not overcook. Serve on basmati with added chopped coriander and chopped salted cashew nuts.

Michael's wine recommendation – [CLICK HERE](#)



**Place in the Sun Unwooded Chardonnay 2013**

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