

DINNERLY



Pork Vindaloo with Potatoes & Cilantro



40-50min



2 Servings

There's too many tasty Indian curries to choose from, but we're not going to let you sleep on vindaloo. Its spicy, silky sauce lights up our tastebuds in the best way possible. In this version, we simmer pork and potatoes and serve it over rice for a simply delicious meal. All that flavor must be hard to create, right? Nope! You're ready to dig in after just three steps. We've got you covered! **288**

WHAT WE SEND

- 5 oz basmati rice
- ¼ oz fresh cilantro
- 1 Yukon gold potato
- ¼ oz garam masala
- ¼ oz gochugaru flakes
- 8 oz tomato sauce
- ½ lb pkg ready to heat pulled pork

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- apple cider vinegar (or vinegar of your choice)
- sugar

TOOLS

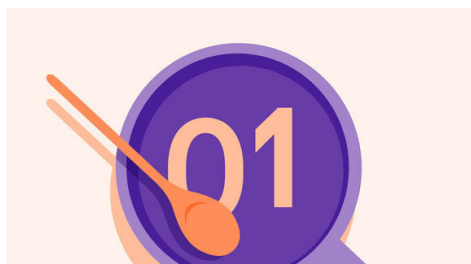
- small saucepan
- medium saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

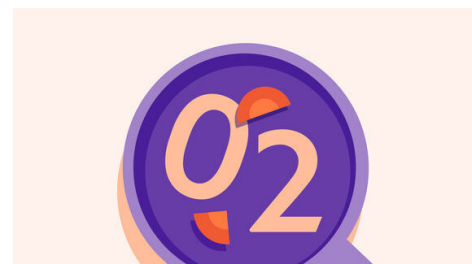
Calories 850kcal, Fat 38g, Carbs 95g, Protein 21g



1. Prep ingredients

In a small saucepan, combine **rice, 1¼ cups water**, and ½ **teaspoon salt**. Bring to a boil over high heat. Cover; cook over low heat until liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

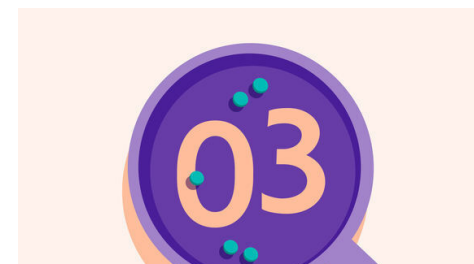
Meanwhile, finely chop **1 tablespoon garlic**. Coarsely chop **cilantro leaves** and finely chop **stems**, keeping separate. Scrub **potato**; cut into ½-inch pieces.



2. Cook aromatics & potatoes

In a medium saucepan, combine **chopped garlic, cilantro stems, garam masala, gochugaru**, and **2 tablespoons oil**. Cook over medium-low heat until deep red, 2–3 minutes.

Add **tomato sauce** and **1½ cups water**. Bring to a boil over high heat; add **potatoes** and **1 teaspoon salt**. Simmer over medium-low heat until tender, 25–30 minutes (add more water, if needed, to cover potatoes).



3. Cook pork & serve

Add **pork, 1 tablespoon vinegar**, and **1 teaspoon sugar** to saucepan. Continue simmering until pork is warmed through, 4–5 minutes. Season to taste with **salt** and **pepper**.

Serve **pork vindaloo** over **rice** and sprinkle with **cilantro leaves**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!