

 **Cooking:** 40 mins

 **Serves:** 4

 **Difficulty:** easy

Creamy pork & mushrooms



A fantastic creamy pork and mushroom dish – perfect for mid-week mealtime. Serve with either rice or pasta.

INGREDIENTS

- 1 tbsp rapeseed oil
- 400g diced pork
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 250g chestnut mushrooms, sliced
- ¼ tsp dried thyme
- ¼ tsp fresh rosemary, finely chopped
- 100ml red wine
- 100ml hot vegetable stock
- 1 tbsp cornflour
- 100ml single cream
- Salt and pepper to taste

RECIPE

1. Heat the rapeseed oil in a large saucepan.
2. Add the diced pork and fry over a high heat.
3. Once the meat has browned, add the chopped onion and garlic, and fry for another 2–3 minutes.
4. Add the sliced chestnut mushrooms, thyme and rosemary, season with salt and pepper, and stir. The mushrooms will now start to sweat and lose water. Fry until there's no more liquid in the pan.
5. Now add the red wine, followed by the vegetable stock.
6. Reduce heat, cover the pan, and simmer for about 15 minutes.
7. Add 1 tablespoon of cornflour dissolved in 50ml of water, and simmer for another 5 minutes.
8. Add the single cream and stir.

Serve with pasta or rice.

