



Elvea, festa all'italiana

Wok with pork meat



Ingredients for 4 Persons

600 g	pork fillet
3	peppers, different in color
2	carrots
2 cloves	garlic
4 tablespoons	flour
2 tablespoons	cajun spice mix
4 tablespoons	olive oil
690 g	ELVEA Passata Soffritto
2 tablespoons	curry powder

Preparation

- Cut the meat in strips.
- Remove the seeds from the bell pepper and cut in strips together with the carrots.
- Peel and chop the garlic.
- Mix the flour with the Cajun spices and put in on the meat.
- Fry the meat in the wok with 2 tablespoons of oil while stirring constantly and then pour it into a dish.
- Heat the rest of the oil in the wok and let the stew go.
- Stir-fry the carrots and peppers for 2 minutes
- Pour in the Passata and season with curry powder.
- Add the meat and let everything warm up together.

