KIKKOMAN

Slow Cooker Pork Stew with noodles and courgetti

Total time **260 mins** **20 mins** preparation time **240 mins** cooking time

INGREDIENTS

4 portion(s)

1.2 kg	boneless pork shoulder
3	garlic cloves, minced
2	large shallots, finely chopped
1	red chilli, deseeded and finely chopped
1 tbsp	grated fresh ginger
80 ml	Kikkoman Naturally Brewed Soy Sauce
2 tsp	fish sauce
2 tbsp	vegetable oil
150 ml	chicken stock
55 g	dark brown sugar
1 tsp	lemongrass paste
1 tsp	cornflour diluted in 1 tbsp cold water
2	star anise
1	cinnamon stick
1	small piece lime peel
60 g	roasted salted peanuts, crushed, to serve
	finely chopped chives, to serve
	courgetti to serve
	noodles to serve

PREPARATION

Step 1

Remove the fat layer from the pork and cut into cubes.

Step 2

Place the pork in a bowl and add the garlic, shallots, chilli, ginger, half the soy sauce and the fish sauce. Stir to combine and leave to marinate for 10 minutes.

Step 3

Heat the oil in a non-stick frying pan and brown the pork, in batches, for 10 minutes until nicely browned. Transfer to a 4.5 litre slow cooker.

Step 4

Combine the remaining soy sauce, chicken stock, sugar, lemongrass paste, cornflourin a measuring jug and pour over the pork.

Step 5

Add the star anise, cinnamon and lime peel.

Step 6

Cook, covered, for 4 hours on low. Remove the star anise, cinnamon and lime peel.

Step 7

Serve over courgetti (spiralised courgette noodles) and noodles.

Step 8

Garnish with crushed roasted peanuts and chives.