



Elvea, festa all'italiana

Wok with pork meat



Ingredients for 4 Persons

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|---------------|-----------------------------|
| 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.

