

CREAMY PAPRIKA PORK

Feeds: 2
Time to cook: About 1-1½ hours
Oven temperature: Gas mark 3, 160°C, 325°F

Take

Lean pork leg or shoulder steaks
Chorizo sausage
Oil
Garlic
Onion
Can chopped tomatoes
Paprika
Greek yogurt
Fresh parsley



Make

Heat **5ml (1tsp) oil** in a large pan and cook **225g (8oz) lean pork leg or shoulder steaks**, cut into small cubes, and **50g (2oz) chorizo sausage**, sliced, for 3-4 minutes until browned.

Add **1 clove garlic**, crushed, and **1 onion**, sliced, cook for a further 3-4 minutes.

Add **400g (approx) can chopped tomatoes** and **10ml (2tsp) paprika**, place in oven and cook for 1-1½ hours until pork is tender. Carefully stir through **60ml (4tbsp) Greek yogurt** and serve sprinkled with **parsley** and a dusting of paprika.

Eat

Serve with parsnips mashed together with lots of black pepper and a knob of butter and steamed green beans.