

PIRI PIRI PORK FILLET

Feeds: 2
Time to cook: About 30 mins
Oven temperature: Gas mark 4, 180°C, 350°F

Take

Lean pork fillet
Sweet chilli sauce
Lime
Fresh parsley
Garlic
Ground coriander
Ground cumin



Make

In a bowl mix together **45ml (3tbsp) sweet chilli sauce, juice and rind of 1 lime, 15ml (1tbsp) fresh parsley, chopped, 2 cloves garlic, squashed, 5ml (1tsp) ground coriander, 5ml (1tsp) ground cumin.** Add **450g (1lb) lean pork fillet**, score diagonally across the fillet and rub over the marinade. Cover, refrigerate and leave to marinate for 30 minutes to 1 hour.

Preheat oven and cook for 25-30 minutes until juicy, but browned.

Eat

Serve with red pepper houmous, (finely chopped roasted peppers from a jar added to pre-made houmous) and mini-roasted potatoes coated in the piri piri juices and roasted peppers.