



Arvinda's

A *fresh* APPROACH TO COOKING INDIAN



Curry Masala Pork Tenderloin

Recipe created by Phyllis Keating

Ingredients:

Pork Tenderloin cubed into chunks
1 Vidalia Medium Onion
2 Stalks celery, chopped large
1 clove garlic, chopped
2 tsp. Arvinda's Curry Masala
1 tsp. worchestshire sauce
1 tsp. soy sauce
1 Medium Size Tomato cut into chunks
¼ cup dry sherry
1½ cups low sodium beef broth
½ jar sweet mango chutney
1 Granny Smith Apple, peeled and cut into chunks
¾ cup long grain rice

Method of Preparation:

Saute pork in vegetable oil until slightly cooked through. Add garlic, celery and onion and saute. Add Arvinda's Curry Masala and rest of spices...add tomato and sherry...cook 5 mins. Add beef broth, mango chutney and stir. Bring to boil add rice. Cook 25 - 30 mins on low with lid on saucepan.

This was awesome!!