

PORK AND POTATO STEW WITH MINT

11

RECIPES EN-ROUTE



INGREDIENTS



1 person

100 g pork loin
100 g pork ribs
1 piece of leek
1/4 red pepper
2 garlic cloves
2 bay leaves
1/2 tomato
1/4 onion
1 carrot
1 medium potato
100 ml white wine
500-600ml meat stock (or, failing that, water)
1 tbsp olive oil
1 tbsp thyme, rosemary, salt and pepper
1 tsp smoked De La Vera paprika

STEPS TO FOLLOW

- 1 For the soffrito:**
Finely chop all the vegetables except the tomato. Heat a good splash of olive oil in a pan and add the vegetables (minus the tomato), bay leaves, some thyme and some rosemary. Fry lightly for about 10 minutes and add the ribs. Turn them a few times to incorporate them and then add the peeled and chopped tomato. Fry for about 5 minutes, add 1 teaspoon of smoked paprika, stir and add the white wine. When the wine evaporates, add the stock or water.
- 2 Add the potatoes:**
Leave to simmer and, when the meat is almost tender, add the roughly chopped potatoes and leave to cook until they are soft. If the stock evaporates too much, add a little more.
- 3 Season to taste and leave to rest:**
Once ready, adjust the salt and pepper. Leaving it to rest improves the flavour.

If you want to make this recipe for more people, just multiply the quantities by the number of guests.