



Pork Carré (boneless pork loin) with green onions and natural potatoes Suitable for celiacs

Ingredients:

Boneless pork loin

400 grs.

Green onions

3 units

Curry

½ teaspoon

Onion

¼ unit

Potatoes

1 unit

Salt and pepper

to taste

Cream

70 cc

Corn Starch

1 teaspoon

Vegetable oil spray

necessary amount

Preparation

Dice the pork in cubes of approx. 2 cms. Chop the onion into tiny squares, cut the green onion in finely julienne.

Put everything in one cavity of the MultiCocción, add the curry, salt and pepper and stir well.

Whip the cream with the corn starch until there are no lumps.

Peel and cut the potato in Noisette form and put it in the other cavity, add salt and pepper and spray with vegetable oil.

Microwave on high for 4 ½ minutes on high.

Use gluten-free ingredients.

