

This was another bag of the Pork Leg I butchered and froze. We?ve had a bit of a break from Pork, but it was time to Freezer Mine and this was rather good!

Ingredients:-

400g Pork leg, cubed
200ml Yogurt
A handful of fresh Coriander, chopped
A handful of fresh Mint, chopped
3 Cloves of Garlic, minced
½ Lime, juiced
2 Green Chillies
1 Tsp of Cayenne Pepper
Salt & Pepper to season

For the Skewers:-

1 Large Green Pepper, chopped
4 Shallots, halved

Method:-

(1) Combine the Pork and marinade ingredients in a bowl and mix well.
(2) Cover and pop in the fridge for at least 2 hours.
(3) Load onto your skewers with the Green Peppers and Shallots interspersed.

(4) Cook on a rack at 180c in the Air Fryer for 15 minutes, turning once.
(5) Baste with the remaining marinade every 5 minutes during cooking.

We served these over Rice Noodles with Mange Tout and Baby Sweetcorn dressed with Garlic Ginger Soy Sauce. Also for amusement value, Sue slipped with the Garlic / Ginger Soy Sauce and turned the Rice Noodles BLACK!!!! Very tasty, but we were both very thirsty throughout the night?.