

OK so Pork Kidney is not traditional for this dish, but they were ?Yellow Sticker? at 62p. The Mushrooms were also ?Yellow Sticker? at 32p, so all in all this recipe was well under budget and if I do say it myself, Restaurant quality?.

Ingredients:-

400g of Pork Kidney, cut into small pieces
4 Mushrooms, finely diced
2 Shallots, finely diced
2 Clove of Garlic, minced
1 Tsp of fresh Ginger, minced
1 Tsp of dried Oregano
1 Tsp of dried Thyme
60ml of water
15ml of Greek style Yogurt
The juice of 1 Lime
1 Tsp of Lime zest
1 Tbsp of Cornflour
Salt & Pepper
Oil to fry

Method:-

(1) Cut and rinse the Kidneys.
(2) Coat in Cornflour and set aside covered.
(3) In a frying pan with a little Oil saute the Onions, Garlic, Mushrooms, Ginger, Oregano,

Thyme, with a seasoning of Salt and Pepper until the Onion is translucent.
(4) Remove this mixture and cover.
(5) In the same pan add the cut Kidneys and saute until the juices run clear.
(6) Remove from the pan and set aside.
(7) Add the Onion mixture back to the pan and stir in the Greek Yogurt, Lime Juice & Zest and stir well.
(8) Continue to stir continuously until the sauce begins to thicken.
(9) Add everything back to the pan and stir to combine until heated through.

We?d been joking about an All Day Breakfast, so we served ours with Tokneneng and crispy bacon, with a Pea shoot garnish over a ramekin of boiled Rice. Looks dreadfully fancy, but cost us very little!