Cheat’s Pork Goulash

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 pork chops, chopped

- 4 medium potatoes, chopped
- 2 tbsp chopped onion

- 2 tomatoes, chopped
- 1 tbsp tomato puree
- 1 yellow pepper, chopped

- 200ml hot beef or veggie stock
- 1 tbsp paprika
- Some fresh parsley

- 1-2 tsp cornflour

Instructions

1. Bring the potatoes to the boil then leave to simmer for 15 minutes until just cooked. Drain.

2. Toss the chops in the paprika.
3. Fry the onion with the pork for a few minutes.
4. Add the tomatoes, puree, pepper and stock and simmer for a few minutes.

5. If you want to thicken up the sauce, remove some of the sauce, mix in the cornflour and return to the pan.
6. Add the potatoes and parsley. Leave to simmer for another 5-10 minutes until everything is nice and hot.