

# Slow-cooked Pork and PERi-PERi Salad



## Ingredients

### For slow-cooked pork:

- 1 packet PERi-PERi rub (choose your flavour)
- 200ml PERi-PERi sauce (choose your flavour)
- 1.3kg boneless pork shoulder
- 2 tbsp olive oil
- 350ml water
- 2 carrots, roughly chopped
- 1 onion, roughly chopped
- 1 sprig of thyme

### For potato salad:

- 100ml PERi-PERi sauce (choose your flavour)
- 1kg new potatoes, halved
- 1 tbsp olive oil
- 4 spring onions, finely sliced
- 1 tbsp chopped fresh dill



## Method

- 1** Preheat oven to 200°C. Place chopped carrots and onion into a deep oven tray with the thyme. Place pork on top of vegetables, drizzle oil all over, and sprinkle PERi-PERi rub over pork and massage with hands.
- 2** Add the water to the tray and cover tightly with cooking foil. Place in the oven for 30 minutes then turn down temperature to 120°C. Continue to cook for 9.5 hours (or an entire Netflix series). Remove from oven, rest for 20 minutes.
- 3** Towards the end of the pork cooking time, put new potatoes in a pot and cover with salted cold water, bring to the boil and cook until tender (the old 'insert a fork' test will tell you).
- 4** When potatoes are cooked, drain then mix with olive oil, PERi-PERi sauce, spring onion and dill.
- 5** After resting the pork, pull with two forks and mix in PERi-PERi sauce. Serve with potato salad. Tuck in, you've earned it!