**Korean pork and red pepper stew recipe**

Serves 6

* 2 tbsp groundnut oil
* 1.25kg (2 1/2lb) boned pork shoulder, skin and fat trimmed, cut into 4cm (1 1/2in) cubes (or 2 x 500g pack diced pork)
* 2 red peppers, seeded and thickly sliced
* bunch spring onions, trimmed and roughly chopped (2 set aside)
* 1 red chilli, seeded and finely chopped
* 1 tsp Ingredients crushed chilli paste
* 2 tbsp light soy sauce
* 1 tsp soft light brown sugar
* 2 tbsp oyster sauce
* 4cm (1 1/2in) piece ginger, finely grated
* 2 garlic cloves, chopped
* 300ml (1/2 pt) chicken stock
1. Preheat the oven to gas 5, 190°c, fan 170°c. Heat the oil in a large ovenproof pan or casserole dish.
2. Add the pork and sear over a medium-high heat for 6-8 minutes, turning until browned on all sides. (If the pan is on the small side, do this in two batches.) Remove the pork from the pan, and set aside on a plate, until needed.
3. Using the same pan, cook the peppers for 5 minutes, stirring, until just starting to brown at the edges.
4. Add the spring onion, chilli, 1/2 tsp of the chilli paste, soy sauce, sugar, oyster sauce, ginger, garlic and stock. Bring to the boil, then cover and transfer to the oven for 1.5-2 hours, or until the pork is tender, but still holds its shape. Season to taste, adding the remaining chilli paste, if needed.
5. Shred the reserved spring onions and scatter over the stew, to serve.

**Annie Tip:**

If you prefer a less runny stew, once cooked, in a small bowl, mix 2 tbsp of the broth with a heaped tsp cornflour. Stir it into the stew over a medium heat for 1 minute, or until thickened.