

Instant Pot Braised Pork in Coconut Water

Ingredients

- 1 tablespoon coconut water or ghee
- 1 kg boneless pork shoulder, cut into 2" cubes
- 1 teaspoon salt
- 1/4 cup thinly sliced shallots
- 3 carrots, peeled and cut into 2" pieces
- 120g shiitake mushrooms, stemmed and cut in half
- 3 coin sized slices fresh ginger
- 4 garlic cloves, crushed
- 240ml coconut water
- 120ml fish sauce
- 120ml coriander leaves
- 3 spring onions, thinly sliced

Method

1. In an instant pot saute heat the oil.
2. Once the oil is shimmering, brown a couple of the sides of the pork cubes in the skillet (do this in batches).
3. Transfer the pork cubes to a plate and set aside.
4. Lower the heat to medium, and toss the shallots, carrots and shiitake mushrooms into the now empty pot.
5. Cook for 3-5 minutes or until the shallots have softened.
6. Add the ginger and garlic and toss for 30 seconds.
7. Return the pork to the pot along with any accumulated juices on the platter.
8. Pour in the coconut water (ideally it should reach about two thirds of the way up the sides of the pork cubes).
9. Add the fish sauce.
10. Turn the heat up to high, and bring the contents of the pot to a boil.
11. Then cook on high pressure for 40 minutes and then let the pressure release naturally.
12. Add the salt and then taste and adjust as needed.