



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: BEERENBERG FRUIT CHUTNEY

This sweet-yet-savoury chutney goes well with pork steaks. If you have any leftover, it's also great in sandwiches or alongside your favourite cheeses!

3. GLAZED PORK STEAKS

WITH VEGGIE PASTA

 30 Minutes

 2 Servings

Rich veggie pasta served alongside free-range pork steaks glazed in a love-at-first-taste fruit chutney.

FROM YOUR BOX

LONG PASTA	1 packet (250g)
LEEK	1/2 *
SAGE	1 packet
CHERRY TOMATOES	1/2 bag (100g) *
BABY SPINACH	1 bag (60g)
CAPSICUM STRIPS	1 tub (150g)
GARLIC CLOVES	2
PHILADELPHIA CHEESE	1/3 packet (80g) *
PORK STEAKS	300g
FRUIT CHUTNEY	1/2 jar *

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil/butter (for cooking), salt, pepper, dried oregano

KEY UTENSILS

saucepan, 2 frypans

NOTES

To use fewer frypans, simply transfer veggies and sauce to the saucepan after step 3. Then wipe the frypan clean before continuing with step 4.

No pork option - pork steaks are replaced with chicken schnitzels.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions or until al dente. Drain, reserving **1 cup water**.



2. SAUTÉ THE LEEK AND MUSHROOMS

Heat a large frypan over medium-high heat with **oil/butter**. Slice and add leek, cook for 4-5 minutes. Add roughly chopped sage (keeping some for garnish if desired) and **1 tsp oregano**.



3. ADD VEGETABLES

Halve cherry tomatoes and add to pan with spinach, capsicum strips and crushed garlic.

Roughly chop 1/3 packet cheese and add to pan with **reserved pasta water**. Stir until melted (see notes).



4. COOK THE PORK

Heat a frypan over medium-high heat. Rub steaks with **oil** and cook for 4-5 minutes each side, or until cooked through. Pour over 2-3 tbsp fruit chutney, turn to coat, and season with **salt and pepper**.



5. ADD THE PASTA

Add pasta to the vegetable sauce and stir well. Season with **salt and pepper**.



6. FINISH AND PLATE

Serve glazed pork steaks with veggie pasta and any reserved chopped sage.