



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

 4 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
SAGE	1 packet
ENGLISH SPINACH	1 bunch
CHERRY TOMATOES	1 bag (200g)
CAPSICUM STRIPS	1 tub (150g)
GARLIC CLOVES	2
PHILADELPHIA CHEESE	1/3 packet (80g) *
PORK STEAKS	600g
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

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



### 3. ADD THE VEGETABLES

Trim, rinse and chop spinach, halve cherry tomatoes. Add to pan with 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 STEAKS

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 1/2 jar fruit chutney, turn to coat, and season with **salt and pepper**.



### 5. TOSS THE PASTA & SAUCE

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.

How did the cooking go? We'd love to know - help us by sharing your thoughts!  
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

