



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: PLANTAGENET PORK

Based in Rockingham, this free range corn fed pork from Plantagenet is our go-to choice. Their concern for animal welfare and agriculture sustainability, as well as great quality, is why we choose their produce for our boxes.



4. GLAZED PORK

WITH POTATO SALAD

 30 Minutes

 4 Servings

Baby potatoes tossed in a creamy dill & lemon sauce served alongside tomato chutney glazed pork steaks.

10 February 2020

FROM YOUR BOX

BABY POTATOES	800g
SOUR CREAM	1/2 tub (100g) *
LEMON	1/2 *
DILL	1 packet
PORK STEAKS	600g
TOMATO CHUTNEY	1/2 jar *
CELERY STICKS	2
RED APPLE	1
SUGAR SNAP PEAS	1/2 packet (125g) *
MESCLUN LEAVES	1/2 bag (100g) *

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, dijon mustard (or other)

KEY UTENSILS

saucepan, frypan

NOTES

Alternatively roast potatoes and serve with side salad and creamy sauce on the side.

No pork option - pork steaks are replaced with chicken schnitzels. Increase cooking time if needed to ensure the chicken is cooked through.



1. BOIL THE POTATOES

Quarter potatoes and place in a saucepan, cover with water. Bring to the boil and simmer for 10 minutes, or until tender. Drain and refresh under cold water (see step 4).



2. MAKE THE DRESSING

In a large bowl, whisk together sour cream, lemon juice, chopped dill and **1 tsp mustard**. Season with **salt and pepper**.



3. COOK & GLAZE THE PORK STEAKS

Heat a frypan over medium-high heat. Rub pork steaks with **oil, salt and pepper**. Add to pan and cook for 3 minutes on each side. Pour in chutney and cook for a further 1-2 minutes or until pork steaks are cooked through.



4. PREPARE SALAD VEGETABLES

Dice celery and apple, trim and slice sugar snap peas. Add to dressing along with cooled potatoes. Combine well and adjust seasoning with **salt and pepper**, if needed.



5. FINISH AND PLATE

Serve potato salad with mesclun leaves accompanied by glazed pork steaks and pan juices.