



Product Spotlight: Dukkah

Dukkah is traditionally an Egyptian condiment consisting of a mixture of herbs, nuts, and spices.



D2 Dukkah Pork Steaks with Roast Root Veggies

Oven baked pork steaks coated in dukkah, alongside balsamic roast vegetables and fresh leaves, served with a garlic yoghurt sauce.

 25 minutes

 2 servings

 Pork

13 May 2022

Change the style!

Transform this dish into a more traditional roast dinner if preferred! Cook pork steaks with chopped rosemary. Serve with roast vegetables and gravy. Keep the yoghurt and dukkah for a dip to enjoy another day!

FROM YOUR BOX

MEDIUM POTATOES	2
BEETROOTS	2
CARROT	1
PORK STEAKS	300g
DUKKAH	1 packet (20g)
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
MESCLUN LEAVES	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar, dried oregano

KEY UTENSILS

2 oven trays

NOTES

Keep the beetroot separate on the oven tray to avoid staining.

Raw garlic can be spicy so use it to taste.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Wedge potatoes and beetroots. Cut carrot into angular pieces. Toss on a lined oven tray with **1 tbsp balsamic vinegar, oil, salt and pepper**. Roast for 20-25 minutes until cooked through (see notes).



4. DRESS THE LEAVES

Whisk together **1/2 tbsp balsamic vinegar** and **1/2 tbsp olive oil** in a bowl. Toss leaves through dressing.



2. BAKE THE PORK STEAKS

Coat pork steaks with **salt and pepper**. Press each side in dukkah to coat. Place on a second lined oven tray and bake for 15 minutes (place on the same tray as veggies if there is room).



5. FINISH AND SERVE

Divide salad among plates with roast vegetables and pork steaks. Serve with yoghurt sauce to taste.



3. PREPARE YOGHURT SAUCE

Combine yoghurt with 1/2-1 crushed garlic clove (see notes), **1 tsp oregano** and **1 tbsp olive oil**. Season with **salt and pepper**.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

