



### Product Spotlight: Cream Cheese

Cream cheese is a mixture of cream and milk. It has a soft, spreadable texture and mildly acidic taste, that is delicious when flavoured with garlic or herbs.



## Tarragon Pork with Golden Wedges

Free-range pork steaks served in a creamy tarragon gravy with golden potato wedges and a crisp side salad.



30 minutes



2 servings



Pork

11 August 2023

## Change the herb!

*If there's no dried tarragon in your pantry, use the fresh rosemary for the sauce instead! You could also use crushed garlic to make a cheesy garlic sauce.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	47g	56g

## FROM YOUR BOX

MEDIUM POTATOES	3
ROSEMARY STALK	1
PEAR	1
CARROT *	1
GEM LETTUCE	3-pack
PORK STEAKS	300g
CREAM CHEESE	1 tub

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar of choice, dried tarragon, soy sauce

## KEY UTENSILS

large frypan, oven tray

## NOTES

Use lettuce leaves to taste. Soak the gem lettuce leaves in a bowl of water; the excess sand will fall to the bottom. Then rinse the leaves and spin them dry in a salad spinner.

\*Due to a supply shortage, orange carrots have replaced purple carrots.



### 1. ROAST THE WEDGES

Set oven to 220°C.

Cut potatoes into wedges. Chop rosemary. Toss wedges with **oil, salt and pepper** on a lined oven tray. Roast for 25 minutes, or until crunchy and golden.



### 2. PREPARE THE SALAD

Slice pear. Use a peeler to ribbon carrot. Trim, separate and rinse lettuce leaves (see notes). Toss in a bowl with **1 tbsp olive oil** and **1/2 tbsp vinegar**.



### 3. COOK THE PORK

Heat a large frypan over medium-high heat. Rub pork steaks with **oil** and season with **salt and pepper**. Cook for 4-5 minutes on each side, or until cooked through. Set aside on a plate, keep pan over medium heat.



### 4. MAKE THE SAUCE

Add cream cheese to pan along with **1/2 cup water**. Stir to combine. Add another **1/2 cup water**, **2 tsp tarragon** and **2 tsp soy sauce**. Simmer for 3-4 minutes.



### 5. RETURN THE PORK

Return pork steaks to pan and warm through. Remove from heat and adjust seasoning with **salt and pepper** to taste (if needed).



### 6. FINISH AND SERVE

Serve pork steaks and tarragon sauce accompanied by wedges and salad.



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