



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Dukkah

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



## D4 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



4 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	3
BEETROOTS	3
CARROTS	2
PORK STEAKS	600g
DUKKAH	1 packet (40g)
NATURAL YOGHURT	1 tub
GARLIC CLOVE	1
MESCLUN LEAVES	1 bag (120g)

## 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 carrots 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 tbsp balsamic vinegar** and **1 tbsp olive oil** in a large 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



### 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**

