




### Product Spotlight: Capsicum

Capsicums come in many colours. They differ in sweetness, bitterness, and vitamin content. Which colour is your favourite?



## 4 Peperonata Pasta with Pork Steaks

Peperonata is an Italian dish with sweet capsicum, shallot, and tomato sauce. This version is tossed with al dente pasta, capers, and served with free-range WA pork steaks from Mt Barker.

 30 minutes

 2 servings

 Pork

30 April 2021

## Mix it all

*Instead of serving the pork steaks whole on the side, you can slice them after cooking and toss them through the pasta to serve.*



## FROM YOUR BOX

LONG PASTA	250g
SHALLOT	1
YELLOW CAPSICUM	1
ZUCCHINI	1/2 *
GARLIC CLOVE	1
CAPERS	1/2 jar *
CHOPPED TOMATOES	400g
PORK STEAKS	300g
BASIL	1 packet

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme, balsamic vinegar

## KEY UTENSILS

2 frypans, saucepan

## NOTES

Add another garlic clove if you'd like!

**No pork option – pork steaks are replaced with chicken schnitzels.** You may need to increase cooking time to 5–6 minutes to ensure they're cooked through.

**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 **1/4 cup pasta water**.



### 2. COOK THE VEGETABLES

Heat a large pan with **oil** over medium-high heat. Slice shallot, capsicum and zucchini, adding to pan as you go. Cook for 3–4 minutes, then add crushed garlic (see notes), drained capers and **1 tsp thyme**.



### 3. SIMMER THE PEPPERONATA

Add tomatoes, **1/2 tin water** and **1 tbsp vinegar**. Simmer for 15 minutes, semi-covered.



### 4. COOK THE PORK STEAKS

Heat another frypan over medium-high heat. Rub steaks with **1/3 tsp thyme, oil salt and pepper**. Add to pan and cook for 4–5 minutes each side or until cooked to your liking.



### 5. ADD BASIL AND PASTA

Roughly chop basil. Stir half through the peperonata (keep remaining for garnish) with cooked pasta and **reserved pasta water**. Season to taste with **extra vinegar, salt and pepper**.



### 6. FINISH AND PLATE

Serve steaks with pasta and garnish with reserved basil.

**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](mailto:hello@dinnertwist.com.au)

