



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Plums

Sweet and juicy, and a great addition to breakfast, lunch, dinner... and dessert! Here, we used them in a homemade sauce, a little bit like a chutney.



4 Pork Steaks with Homemade Plum Sauce

Free-range pork steaks served with a sweet-and-sour plum sauce, golden roasted potatoes, toasted almonds, and a crispy, fresh salad.

 30 minutes

 2 servings

 Pork

22 February 2021

Plum sauce

This recipe features a homemade sweet-and-sour plum sauce. Customise it to your liking, e.g. add a pinch of Chinese five-spice, allspice, ginger or garlic. If you don't want to make the sauce at all, add spring onions to the oven tray with potatoes and serve the plums sliced on the side.

FROM YOUR BOX

| | |
|------------------|--------------------|
| POTATOES | 400g |
| SPRING ONIONS | 1* |
| PLUMS | 2 |
| SLIVERED ALMONDS | 1/2 packet (30g) * |
| PORK STEAKS | 300g |
| GREEN CAPSICUM | 1/2 * |
| SNOW PEAS | 1/2 bag (75g) * |
| CELERY STICK | 1 |
| CHIVES | 1/2 bunch * |

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, balsamic vinegar, brown sugar

KEY UTENSILS

large frypan, saucepan, oven tray

NOTES

Don't want to turn on the oven? Instead, boil potatoes and toss with olive oil, salt and pepper.

After cooking the sauce, you can use a stick mixer to make it smooth preferred.

No pork option – pork steaks are replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on each side or until cooked through.



1. ROAST THE POTATOES

Set oven to 220°C (see notes).

Dice potatoes and toss on a lined oven tray with **oil, salt and pepper**. Cook for 20–25 minutes until golden and crispy.



2. MAKE THE SAUCE

Heat a small saucepan with **oil**. Slice spring onions and dice plums. Add to pan as you go with **1 tbsp balsamic vinegar, 2 tbsp water and 3/4 tbsp sugar**. Bring to the boil, reduce heat, cover, and simmer for 15 minutes (see notes).



3. TOAST ALMONDS (OPTIONAL)

Toast almonds in a dry frypan over medium-high heat for 1-2 minutes or until golden. Remove and reserve pan.



4. COOK THE PORK

Heat a frypan over medium-high heat. Rub pork with **oil, salt and pepper**. Cook for 3-4 minutes each side or until cooked to your liking.



5. MAKE THE SALAD

Slice capsicum, snow peas and celery. Toss together in a bowl with toasted almonds, **2 tsp olive oil, 1/2 tsp balsamic vinegar, salt and pepper**.



6. FINISH AND PLATE

Slice chives. Season plum sauce with salt, pepper and extra sugar if needed.

Serve steaks with potatoes, salad and sauce. Sprinkle over chives.

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

