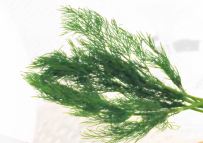




Product Spotlight: Dill

Back in the day, people believed that dill had magical powers and could save you from witchcraft and nightmares! We now know dill is good for calming the digestive system, among its many other benefits.



Pork Steaks with Crumbled Feta and Roasted Vegetables

Pork steaks coated in ground cumin and served with roasted vegetables, with fresh dill and feta cheese crumbled over to finish.



30 minutes



4 servings



Pork

24 March 2023

Spice it up!

Instead of ground cumin, you can coat your pork steaks in fennel seeds and sprinkle dried chilli flakes over your roasted vegetables to serve.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	43g	54g

FROM YOUR BOX

SWEET POTATOES	800g
BRUSSELS SPROUTS	1 bag (300g)
BEETROOTS	2
PORK STEAKS	600g
DILL	1 packet
SOFT FETA CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground cumin, apple cider vinegar, honey

KEY UTENSILS

large frypan, oven tray

NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Roughly dice sweet potato, halve Brussels sprouts and wedge beetroots. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20 minutes until tender.



4. TOP THE VEGETABLES

Roughly chop dill fronds. Crumble feta over tray and sprinkle with dill.



2. COOK THE PORK STEAKS

Heat a frypan over medium-high heat. Coat steaks with **oil, 1 tbsp cumin, salt and pepper**. Add steaks to pan and cook for 2-3 minutes each side or until cooked through.



5. FINISH AND SERVE

Divide roasted vegetables among plates. Serve with pork steaks and dressing.



3. MAKE THE DRESSING

Add **2 tbsp olive oil, 1 tbsp water, 1 tsp honey, 1 tbsp vinegar, salt and pepper** to a bowl. Whisk to combine.

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**

