





Greek Pork

with Traybake Veggies and Garlic Bread

Tender lemon and oregano pork steaks with a smoky vegetable tray bake, finished with crumbled feta cheese and served with crunchy garlic ciabatta bread.





2 servings



Make it crunchy!

You can tear the bread into croutons instead! Toss the bread pieces with garlic oil and place on top of the tray bake for the last 5 minutes to crisp up.

72g

FROM YOUR BOX

ТОМАТО	1
ZUCCHINI	1
YELLOW CAPSICUM	1
LEMON	1
GARLIC CLOVE	1
PORK STEAKS	300g
CIABATTA BREAD LOAF	1
FETA CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, smoked paprika

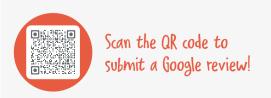
KEY UTENSILS

oven tray, frypan

NOTES

If you don't have a brush, pour the garlic oil into a shallow bowl and place the bread slices into the bowl, turning to coat.

No gluten option – ciabatta bread is replaced with GF bread.





1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice tomato, zucchini and capsicum. Toss with 1 tbsp paprika, oil, salt and pepper on a lined oven tray. Zest lemon (set aside) and squeeze juice from 1/2 lemon (wedge remaining) over vegetables. Roast for 20 minutes or until cooked through.



4. TOAST THE GARLIC BREAD

Meanwhile, slice **bread** and brush with prepared garlic oil (see notes). Toast in oven for 5 minutes until crunchy.



2. PREPARE THE GARLIC OIL

Combine **3 tbsp olive oil** with crushed **garlic** clove and **2 tsp oregano**. Set aside.



3. COOK THE PORK

Heat a frypan over medium-high heat. Coat **pork** with lemon zest, **1 tsp oregano**, **oil, salt and pepper.** Cook for 4–5 minutes each side or until cooked through.



5. FINISH AND SERVE

Crumble **feta** cheese (use to taste) over roast vegetables. Serve with pork steaks, garlic bread and lemon wedges.





