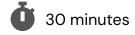




## **Tarragon Pork**

### with Golden Wedges

Free-range pork steaks served in a creamy tarragon gravy with golden potato wedges and a crisp side salad.





2 servings



# Change the herb!

If there's no dried tarragon in your pantry, use the fresh rosemary for the sauce instead! You could also use crushed garlic to make a cheesy garlic sauce.

TOTAL FAT CARBOHYDRATES

47g

56g

#### **FROM YOUR BOX**

MEDIUM POTATOES	3
ROSEMARY STALK	1
PEAR	1
CARROT (PURPLE OR ORANGE)	1
BABY COS LETTUCE	1
PORK STEAKS	300g
CREAM CHEESE	1 tub

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, vinegar of choice, dried tarragon, soy sauce

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

Soak the lettuce leaves in a bowl of water; the excess sand will fall to the bottom. Then rinse the leaves and spin them dry in a salad spinner.



#### 1. ROAST THE WEDGES

Set oven to 220°C.

Cut potatoes into wedges. Chop rosemary. Toss wedges with **oil, salt and pepper** on a lined oven tray. Roast for 25 minutes, or until crunchy and golden.



#### 2. PREPARE THE SALAD

Slice pear. Use a peeler to ribbon carrot. Trim, separate and roughly chop lettuce leaves (see notes). Toss in a bowl with 1 tbsp olive oil and 1/2 tbsp vinegar.



#### 3. COOK THE PORK

Heat a large frypan over medium-high heat. Rub pork steaks with **oil** and season with **salt and pepper**. Cook for 4-5 minutes on each side, or until cooked through. Set aside on a plate, keep pan over medium heat.



#### 4. MAKE THE SAUCE

Add cream cheese to pan along with 1/2 cup water. Stir to combine. Add another 1/2 cup water, 2 tsp tarragon and 2 tsp soy sauce. Simmer for 3-4 minutes.



#### **5. RETURN THE PORK**

Return pork steaks to pan and warm through. Remove from heat and adjust seasoning with **salt and pepper** to taste (if needed).



#### 6. FINISH AND SERVE

Serve pork steaks and tarragon sauce accompanied by wedges and salad.



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