



Product Spotlight: Cream Cheese

Cream cheese is a mixture of cream and milk. It has a soft, spreadable texture and mildly acidic taste, that is delicious when flavoured with garlic or herbs.



Tarragon Pork with Golden Wedges

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



30 minutes



2 servings



Pork

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.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	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.



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.



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**.



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).



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.



6. FINISH AND SERVE

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



Scan the QR code to
submit a Google review!

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**

