



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	1
GEM LETTUCE	3-pack
PORK STEAKS	300g
CREAM CHEESE	1 tub
DRIED TARRAGON	1 tub

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, oven tray

NOTES

Use lettuce leaves to taste. Soak the gem 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.



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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, 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 rinse **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.

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