

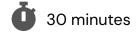




Tarragon Pork

with Golden Wedges

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





4 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 39g

31g

48g

FROM YOUR BOX

MEDIUM POTATOES	800g
ROSEMARY STALK	1
PEAR	1
CARROTS (PURPLE OR ORANGE)	2
BABY COS LETTUCE	2-pack
PORK STEAKS	600g
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 carrots. 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.



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**



