

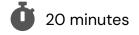




Macadamia Pork Steaks

with Purple Coleslaw

Free-range pork steaks coated in caraway seeds topped with toasted macadamias and served with purple coleslaw tossed in a mustard vinaigrette.







Entertaining?

This dish can easily be bulked up to serve to guests. Add a potato salad or roasted veggies, and you'll have plenty to go around.

FROM YOUR BOX

| DIJON MUSTARD | 1 small jar |
|-----------------|-------------|
| MACADAMIAS | 60g |
| PORK STEAKS | 600g |
| CARAWAY SEEDS | 1 packet |
| DILL | 1 packet |
| RED CABBAGE | 1/4 |
| FENNEL | 1 |
| PURPLE CARROTS | 2 |
| TORT LE CARROTS | |

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar

KEY UTENSILS

large frypan

NOTES

Add 1/2-1 tsp of sweetener of choice such as brown sugar, honey or maple syrup to the vinaigrette if you prefer! A sliced apple could be added to the slaw as well.

Add macadamias to a food processor to blend to a crumb texture.



1. MAKE THE VINAIGRETTE

Stir to combine dijon mustard, 1/4 cup olive oil, 2 tbsp vinegar, 1 tbsp water, salt and pepper in a large bowl (see notes). Set aside.



2. TOAST THE MACADAMIAS

Finely chop **macadamias** (see notes). Heat a large frypan over medium heat. Add macadamias and toast for 2-3 minutes until golden. Remove to a bowl and keep pan over heat.



3. COOK THE PORK STEAKS

Coat pork steaks in oil, caraway seeds, salt and pepper. Increase heat to medium-high and add pork steaks to frypan and cook for 2-4 minutes each side until cooked through.



4. MAKE THE SLAW

Meanwhile, chop **dill**, slice **cabbage** and **fennel**. Ribbon, julienne or grate **carrots**. Add to the bowl with vinaigrette. Toss to combine.



5. FINISH AND SERVE

Divide slaw among plates along with pork steaks. Press toasted macadamias into pork steaks to crumb.



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