



Product Spotlight: Sicilian Olives

Sicilian olives are bright green with meaty, buttery flesh and a mild slightly sweet flavour. Delicious with chicken or just as a snack!



Pork Steaks with Spanish Peppers and Crispy Roast Potatoes

Pan-fried pork steaks, served over an unctuous Spanish pepper sauce loaded with fire-roasted capsicums, Sicilian olives and fresh parsley, served with crispy roasted red potatoes.



30 minutes



2 servings



Pork

Mix it up!

Instead of chopping the potatoes, you can cut them into wedges or chips, or boil them and make mash! Add milk, cream, butter or cheese for extra flavour in your mash.

FROM YOUR BOX

| | |
|-----------------|----------|
| RED POTATOES | 3 |
| BROWN ONION | 1 |
| GARLIC CLOVE | 1 |
| ROASTED PEPPERS | 1 jar |
| CHERRY TOMATOES | 200g |
| PARSLEY | 1 packet |
| PORK STEAKS | 300g |
| SICILIAN OLIVES | 1 tub |

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, smoked paprika, red wine vinegar

KEY UTENSILS

large frypan, oven tray

NOTES

If you like a bit of spice, you can add ground chilli powder, dried chilli flakes or slices of fresh chilli to the pepper sauce.



1. ROAST THE POTATOES

Set oven to 220°C.

Roughly chop potatoes and toss on a lined oven tray with **oil, 2 tsp oregano, salt and pepper**. Roast for 25 minutes, or until golden.



2. PREPARE THE INGREDIENTS

Slice onion and crush garlic. Drain and pull apart peppers and halve cherry tomatoes.

Roughly chop parsley (including tender stems) and set aside for step 6.



3. COOK THE PORK STEAKS

Heat a large frypan over medium-high heat. Coat steaks with **oil, 1 tsp oregano, salt and pepper**. Add to pan and cook for 2-4 minutes each side. Remove to rest and keep pan over heat.



4. COOK THE PEPPER SAUCE

Add extra **oil** to pan along with onion, crushed garlic and **3 tsp smoked paprika** (see notes). Sauté for 5 minutes. Add peppers, cherry tomatoes and **1 cup water**. Simmer, semi-covered for 5 minutes.



5. ADD THE OLIVES

Drain olives and roughly chop if desired. Add to pepper sauce. Season with **1 1/2 tsp vinegar, salt and pepper**.



6. FINISH AND SERVE

Slice pork steaks.

Add pork steaks to pepper sauce. Garnish with parsley. Serve tableside along with roasted potatoes.

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**

