

# **Pork Steaks**

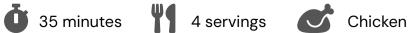
with Beetroot Salad

Tender pork steaks with roast beetroot, carrot and rocket salad.









#### FROM YOUR BOX

BEETROOTS	3
CARROTS	2
PORK STEAKS	600g
ROCKET LEAVES	120g

#### FROM YOUR PANTRY

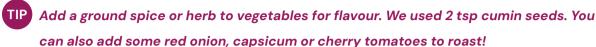
oil for cooking, olive oil, salt and pepper, vinegar (of choice)

#### **NOTES**

You can add some crumbled feta or goats cheese to the salad along with fresh chopped herbs. Toasted nuts or dukkah also work well as a garnish.

## 1. ROAST THE VEGETABLES

Set oven to 220°C. Wedge beetroots and cut carrots into angular pieces. Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 20–25 minutes or until tender.



# 2. MAKE THE DRESSING

Whisk together 1 tbsp vinegar with 1 tbsp olive oil. Season with salt and pepper.



## 3. COOK THE PORK

Coat pork steaks with seasoning of choice (see tip). Cook in a frypan with **oil** over medium-high heat for 4–5 minutes each side or until cooked through.



# 4. FINISH AND SERVE

Toss the rocket leaves, roast vegetables and dressing together. Serve with pork steaks.

TIP Serve the pork with a relish or chutney if you have some.