

X4



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Pork Steaks

with Root Vegetable Hash

Seasoned pork steaks paired with a sweet potato, potato and beetroot hash, finished with a dill and shallot vinaigrette.



35 minutes



4 servings



Pork

FROM YOUR BOX

BEETROOTS	2
SWEET POTATO	400g
RED POTATOES	4
SHALLOT	1
DILL	1 packet
PORK STEAKS	600g

FROM YOUR PANTRY

oil for cooking, salt and pepper, red wine vinegar

NOTES

Toss some baby spinach or rocket leaves through the vegetable hash for a fresh touch. You can add red onion wedges or cherry tomatoes to the tray bake if you want more vegetables.

1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice **beetroots**, **sweet potato** and **potatoes** (1–2cm). Toss on a lined oven tray with seasoning of choice (see tip), **oil**, **salt and pepper**. Roast for 25–30 minutes until golden and cooked through.

TIP *We added 1 tsp fennel seeds and 2 tsp cumin seeds for flavour.*

2. PREPARE THE DRESSING

Whisk together **3 tbsp vinegar**, **3 tbsp olive oil**, **salt and pepper**. Finely chop or slice **shallot** and **dill**. Add to dressing and stir to combine.

TIP *Roast the shallot or sauté it in a pan for a milder flavour if preferred. Add honey for sweetness or seeded mustard for a tangy kick. For a creamy dressing, use mayonnaise or yogurt instead of a vinaigrette.*

3. COOK THE PORK

Coat **pork steaks** with seasoning of choice (see tip), **salt and pepper**. Heat a frypan over medium–high heat with **oil**. Cook pork for 3–5 minutes each side or until cooked through.

TIP *We coated the pork with 1 tbsp ground coriander. Alternatively, try ground cumin, dried tarragon, or lemon zest to complement the dill dressing.*

4. FINISH AND SERVE

Slice pork steaks and serve on top of vegetable hash. Spoon over dill dressing to taste.

TIP *Finish the dish with some crumbled feta cheese or goats cheese if you have some.*

This recipe has simplified instructions to help lower your meal cost.