



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Basil

Fresh basil should only be added to dishes for a short cooking time or fresh at the end, otherwise it will lose its lovely flavour!



2 **Smokey Pork Steaks** with Grilled Corn Salad

A grilled corn succotash style salad served with smoked paprika grilled pork steaks and tomato chutney for dipping!

 25 minutes

 2 servings




 Pork

4 January 2021

Garden herbs?

If you grow herbs in your garden you can always complement the flavours of the dish. For example thyme leaves or oregano would be delicious to add to the pork steaks!

FROM YOUR BOX

MEDIUM POTATOES	2
CORN COB	1
RED CAPSICUM	1/2 *
CHERRY TOMATOES	1/2 packet (100g) *
BASIL	1/2 bunch *
PORK STEAKS 	300g
ROCKET LEAVES	1/2 bag (30g) *
CHUTNEY/DIP	1 packet
 DUTCH CARROTS	1 bunch
 HALLOUMI	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, smoked paprika


KEY UTENSILS

oven tray, grill/frypan or barbecue

NOTES

Halve or quarter corn cob instead if you or the kids prefer!


No pork option – pork steaks are replaced with chicken schnitzels. Increase cooking time to 4–5 minutes or until cooked through.

 **VEG OPTION – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.**



1. ROAST THE POTATOES


Cut potatoes into wedges and toss with **oil and salt** on a lined oven tray. Place in the oven to roast for 20 minutes or until tender and golden.

 **VEG OPTION – Prepare potatoes as per above, adding in trimmed dutch carrots to roast.**



4. COOK THE PORK

Toss pork with **1/2–1 tsp smoked paprika, salt, pepper and oil**. Add to grill pan (once corn is ready) and cook for 3 minutes on each side or until just cooked through.

 **VEG OPTION – Halve halloumi block and toss with oil and 1/2 tsp smoked paprika. Grill for 1–2 minutes on each side.**



2. GRILL THE CORN COBS

Heat a grill pan or barbecue over medium-high heat. Remove husks and silks from corn cob, rub with **oil** and cook for 5–7 minutes turning occasionally until charred to your liking. Remove to a chopping board, reserve pan for step 4.



5. FINISH THE SALAD

In the meantime, remove corn kernels from cob (see notes). Toss with prepared fresh ingredients, rocket leaves, **1 tbsp olive oil, salt and pepper** in a serving bowl.




3. PREPARE FRESH INGREDIENTS

In the meantime, dice capsicum and halve cherry tomatoes. Slice basil leaves.



6. SERVE AT THE TABLE

Serve pork steaks with potato wedges, salad and chutney/dip.

 **VEG OPTION – Serve grilled halloumi with potato wedges & roasted carrots, salad and chutney/dip.**

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

