



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.

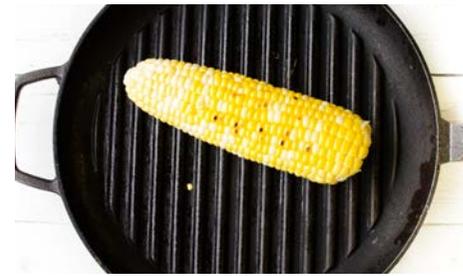
 **VEG OPTION – Prepare potatoes as per above, adding in trimmed dutch carrots to roast.**



### 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](mailto:hello@dinnertwist.com.au)

