



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Thyme


Thyme is sold both fresh and dried. Check your kitchen cupboard to see if you have any dried thyme handy - see how it smells and tastes compared with the fresh version. We think both are delicious, but also very different!



3 Thyme Pork with Stroganoff Pasta

A family classic with a twist! Pan-fried pork steaks seasoned with fresh thyme and served alongside stroganoff tossed wholemeal fettuccine.

 20 minutes

 4 servings





 Pork

7 May 2021

Mix it up

Skip the pasta and serve with roast potatoes instead. Cook the steaks and sauce as is. Just before serving, place steaks into the sauce to coat. Serve with golden potatoes and salad!

FROM YOUR BOX

WHOLEMEAL FETTUCCINE	1 packet (250g)
PORK STEAKS 	600g
THYME	1/2 packet *
BROWN ONION	1
GARLIC CLOVES	2
MUSHROOMS	1 bag (250g)
PHILADELPHIA CHEESE	1/2 tub (70g) *
MESCLUN LEAVES	1 bag (120g)
ALFALFA SPROUTS	1/2 punnet *
 WHOLEMEAL FETTUCCINE	1 packet (250g)
 MUSHROOMS	1 bag (250g)
 ZUCCHINI	1

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, soy sauce, dijon (or seeded) mustard, ground paprika, vinegar of choice

KEY UTENSILS


saucepan, large frypan

NOTES

If preferred, slice pork steaks and toss through pasta and sauce at step 4.

No gluten option - pasta is replaced with GF pasta.

No pork option - pork steaks are replaced with chicken schnitzels. Increase cooking time as needed to ensure chicken is cooked through.

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



1. COOK THE PASTA

Bring a large saucepan of water to the boil. Add pasta and cook according to packet instructions or until cooked al dente. Drain and rinse.

 **VEG OPTION - Cook as above, adding in 1 extra packet of pasta to make 500g.**



4. FINISH THE SAUCE

Stir in Philadelphia cheese to melt along with **1/2 cup water**. Combine well, toss with pasta and season to taste with **salt and pepper** (see notes).

 **VEG OPTION - Add more water if needed.**



2. COOK THE PORK STEAKS

Heat a large frypan over medium-high heat. Rub pork with **oil, salt** and 1 tbsp fresh thyme leaves. Add to pan and cook for 3 minutes on each side. Set aside on a plate to rest, keep pan over medium heat.

 **VEG OPTION - Skip this step.**




5. PREPARE THE SALAD

Toss mesclun leaves and alfalfa sprouts in a serving bowl. Dress with **olive oil and vinegar** of choice.



3. SAUTÉ THE MUSHROOMS


Slice onion and crush garlic. Add to pan with more **oil**. Slice and add mushrooms, 1 tbsp thyme leaves, **2 tsp paprika, 2 tsp mustard and 1 tbsp soy sauce**.

 **VEG OPTION - Cook as above, using both bags of mushrooms and sliced zucchini. Increase the seasoning to taste.**



6. FINISH AND PLATE

Serve stroganoff pasta with pork steaks and salad. Top with any remaining thyme leaves to taste.

 **VEG OPTION - Serve mushroom stroganoff pasta with salad. Top with remaining thyme leaves to taste.**

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**

