



Sticky Glazed Chargrilled Pork Steaks

with Garlic Crushed Potatoes, Charred Corn, Haloumi & Tomato Salad

GRILL KIT

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Garlic



Chicken-Style Stock Powder



Corn



Nan's Special Seasoning



Pork Loin Steaks



Sweet & Savoury Glaze



Haloumi



Snacking Tomatoes



Spinach & Rocket Mix



Mustard Cider Dressing

Prep in: 25-35 mins
Ready in: 40-50 mins

Bring your family around the table with this crowd-pleasing meal of juicy corn, buttery potato chunks and sticky pork loin steaks. Balance out this hearty meal with a bright and refreshing haloumi salad.

Pantry items

Olive Oil, Butter, Honey

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · BBQ

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
butter*	20g	40g
chicken-style stock powder	1 medium sachet	1 large sachet
corn	1 cob	2 cobs
Nan's special seasoning	1 medium sachet	1 large sachet
pork loin steaks	1 small packet	2 small packets OR 1 large packet
sweet & savoury glaze	1 medium packet	1 large packet
haloumi	1 packet	2 packets
honey*	½ tbs	1 tbs
snacking tomatoes	½ punnet	1 punnet
spinach & rocket mix	1 medium bag	2 medium bags
mustard cider dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3655kJ (874Cal)	473kJ (113Cal)
Protein (g)	57g	7.4g
Fat, total (g)	45g	5.8g
- saturated (g)	20.9g	2.7g
Carbohydrate (g)	57.6g	7.5g
- sugars (g)	22.6g	2.9g
Sodium (mg)	2818mg	365mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Make the garlic potatoes

- Bring a medium saucepan of lightly salted water to the boil. Cut **potato** into large chunks. Finely chop **garlic**.
- Add **potato** to saucepan of boiling water and cook until easily pierced with a fork, **12-15 minutes**. Drain.
- Return saucepan to medium-high heat, add the **butter** and **garlic** and cook, stirring, until fragrant, **1 minute**.
- Stir in **chicken-style stock powder**. Remove from heat. Return **potato** and toss to coat. Lightly crush with a fork. Cover to keep warm.

TIP: Add a splash of water if the potato looks dry!

4



Grill the haloumi

- When pork is resting, cut **haloumi** into cubes. In a second medium bowl, combine **haloumi** and a drizzle of **olive oil**.
- On a BBQ flat plate, grill **haloumi** until golden brown, **2-3 minutes** each side. In the **last minute** of cook time, add the **honey**, turning to coat.

TIP: Using a flat plate instead of a grill plate ensures evenly cooked haloumi that won't get stuck in your grill!

No BBQ or flat plate? In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook haloumi until golden brown, 1-2 minutes each side. In the last minute of cook time, add honey as above.

2



Grill the corn cobs

- Meanwhile, preheat BBQ to high heat.
- When BBQ is hot, grill **corn**, turning, until charred and cooked through, **10-15 minutes**.
- Transfer to a plate, set aside and allow to cool slightly.

No BBQ? In a medium saucepan, bring water to the boil. Cook corn in boiling water until tender and bright yellow, 5 minutes. Drain. Cover to keep warm.

5



Toss the salad

- Once the corn has cooled, slice **corn kernels** from cob.
- Halve **snacking tomatoes** (see ingredients).
- In a third medium bowl, combine **snacking tomatoes, corn, spinach & rocket mix** and **mustard cider dressing**.
- Toss to combine and season to taste.

TIP: Add as much or as little corn to your salad as you like. The rest can be served on the side!

3



Grill the pork steaks

- In a medium bowl, combine **Nan's special seasoning**, a pinch of **salt** and a drizzle of **olive oil**. Add **pork loin steaks**, turning to coat.
- Grill **pork loin steaks** until charred and cooked through, **2-4 minutes** each side.
- Transfer to a plate, add **sweet & savoury glaze**, turn **pork** to coat. Allow to rest for **5 minutes**.

No BBQ? Heat a large frying pan over medium-high heat with a drizzle of olive oil. When oil is hot, cook pork until cooked through, 3-4 minutes each side (cook in batches if your pan is getting crowded). Transfer to a plate, pour over sweet & savoury glaze, turning to coat. Cover and rest for 5 minutes.

6



Serve up

- Slice the chargrilled pork steaks. Top salad with charred haloumi.
- Bring the sticky glazed chargrilled pork steaks, garlic crushed potatoes and charred corn salad to the table to serve.
- Serve with any remaining corn. Enjoy!

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