



Homestyle Pork Loin Steaks & Herby Mayo

with Honey Haloumi, Beetroot & Crouton Salad

SUMMER SALADS

Grab your meal kit with this number

40



Beetroot



Carrot



Haloumi



Bake-At-Home Ciabatta



Nan's Special Seasoning



Pork Loin Steaks



Mixed Salad Leaves



Dill & Parsley Mayonnaise



Chicken Breast



Pork Loin Steaks

Prep in: 25-35 mins
Ready in: 35-45 mins

There'll be no space left empty on your plate once you pile high this bountiful crouton salad. Boosted with honey haloumi chunks and drizzled with only the best herby mayo, homestyle pork steaks have never tasted better!

Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic)

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
beetroot	1	2
carrot	1	2
haloumi	1 packet	2 packets
bake-at-home ciabatta	1	2
Nan's special seasoning	1 medium sachet	1 large sachet
pork loin steaks	1 medium packet	2 medium packets OR 1 large packet
honey*	½ tbs	1 tbs
mixed salad leaves	1 small packet	1 medium packet
vinegar* (white wine or balsamic)	drizzle	drizzle
dill & parsley mayonnaise	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4409kJ (1053Cal)	793kJ (189Cal)
Protein (g)	57g	10.3g
Fat, total (g)	58.2g	10.5g
- saturated (g)	22g	4g
Carbohydrate (g)	75.1g	13.5g
- sugars (g)	19.7g	3.5g
Sodium (mg)	2382mg	429mg
Dietary Fibre (g)	9.2g	1.7g

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.

1



Get prepped

- Preheat oven to **240°C/220°C fan-forced**. Cut **beetroot** into 1cm chunks.
- Cut **carrot** into bite-sized chunks.
- In a medium bowl, add **haloumi** and cover with **water** to soak.

2



Roast the veggies

- Place **beetroot** and **carrot** on a lined oven tray.
- Drizzle with **olive oil** and season with **salt**. Toss to coat. Roast until tender, **20-25 minutes**.
- Meanwhile, cut or tear **bake-at-home ciabatta** into bite-sized chunks.
- In a second medium bowl, toss **ciabatta** with **olive oil** and a pinch of **salt** and **pepper**.
- When the veggies have **5 minutes** remaining, add **croutons** to the tray and cook until golden.

TIP: Beetroot stays firm when cooked. It's done when you can pierce it with a fork.

3



Flavour the pork

- In a third medium bowl, combine **Nan's special seasoning** and a drizzle of **olive oil**.
- Add **pork loin steaks**, then turn to coat.

4



Cook the pork

- When the veggies have **15 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- When oil is hot, cook **pork** until browned and cooked through, **3-4 minutes** each side (depending on thickness).
- Transfer to a plate to rest.

TIP: Pork can be served slightly blushing pink in the centre.

5



Cook the haloumi

- Drain **haloumi** and pat dry. Cut into bite-sized chunks.
- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, cook **haloumi**, tossing occasionally, until golden brown, **2-4 minutes**.
- Remove from heat, then add the **honey** and toss to coat.

6



Finish & serve

- To the tray with roasted veggies, add **mixed salad leaves**, haloumi and a drizzle of **vinegar**. Gently toss to combine.
- Slice pork.
- Divide honey haloumi, beetroot and crouton salad between plates. Top with homestyle pork loin steaks.
- Drizzle over **dill & parsley mayonnaise** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW01



CUSTOM OPTIONS



SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.



DOUBLE PORK LOIN STEAKS

Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

