



SPICED PORK STEAKS

with Peppercorn Aioli & Fries



Add crushed
peppercorns to aioli



Potato



Cherry Tomatoes



Cucumber



Black Peppercorns



Garlic Aioli



Pork Loin
Steaks



Aussie Spice
Blend



Flaked Almonds



Mixed Salad
Leaves

Pantry Staples: Olive Oil, Balsamic Vinegar

Hands-on: **25-35 mins**
Ready in: **30-40mins**

Low calorie

Naturally gluten-free
Not suitable for Coeliacs

A hot contender for 'best new accompaniment', the easy-to-make peppercorn aioli in this dish really takes it to the next level. We're serving it with mouth-watering spiced pork steaks, golden fries and a fresh salad.

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- oven tray lined with **baking paper**
- medium frying pan**



1 BAKE THE FRIES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. Season with **salt** and **pepper** and **drizzle** with **olive oil**. Toss to coat, then **bake** until tender, **20-25 minutes**.

TIP: Cut the potato to the correct size so it cooks in the allocated time!



2 GET PREPPED

While the fries are baking, thinly slice the **cucumber** into half-moons. Halve the **cherry tomatoes**. Lightly crush the **black peppercorns** (see ingredients list) in a pestle and mortar or using a rolling pin. In a small bowl, mix the crushed **peppercorns** and **garlic aioli**. Set aside. In a medium bowl, add the **pork loin steaks**, **Aussie spice blend** and a **drizzle** of **olive oil**. Toss to coat and set aside.



3 TOAST THE ALMONDS

Heat a medium frying pan over a medium-high heat. Add the **flaked almonds** and toast, stirring occasionally, until golden, **2-3 minutes**. Transfer to a plate and set aside.



4 COOK THE PORK

When the fries have **10 minutes** cook time remaining, return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **pork** and cook until cooked through, **3-4 minutes** each side (depending on thickness). **TIP:** The spice blend may char in the pan, this adds to the flavour! Transfer the **pork** to a second plate, cover with foil and leave to rest for **5 minutes**.



5 MAKE THE SALAD

While the pork is resting, combine the **balsamic vinegar** and **olive oil** (**1 tbs for 2 people / 2 tbs for 4 people**) in a large bowl. Add the **mixed salad leaves**, **cucumber** and **cherry tomatoes**. Just before serving, toss to coat. Season to taste with **salt** and **pepper**.



6 SERVE UP

Divide the spiced pork steaks, fries and salad between plates. Sprinkle the flaked almonds over the salad. Serve with the peppercorn aioli on the side.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	2	4
cherry tomatoes	1 punnet	2 punnets
cucumber	1	2
black peppercorns	½ sachet	1 sachet
garlic aioli	1 packet (50g)	1 packet (100g)
pork loin steaks	1 packet	1 packet
Aussie spice blend	1 sachet	2 sachet
flaked almonds	1 sachet	2 sachets
balsamic vinegar*	3 tsp	1½ tbs
mixed salad leaves	1 bag (60g)	1 bag (120g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2140kJ (512Cal)	347kJ (83Cal)
Protein (g)	44.5g	7.2g
Fat, total (g)	19.1g	3.1g
- saturated (g)	2.4g	0.4g
Carbohydrate (g)	36.2g	5.9g
- sugars (g)	8.6g	1.4g
Sodium (g)	606mg	98mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

→ JOIN OUR PHOTO CONTEST!

#HelloFreshAU

We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

Hello@HelloFresh.com.au

2020 | WK01