




### Product Spotlight: Pine Nuts


Pine nuts are seeds from pine trees. You'll find them between the scales of pine cones. While all pine trees yield pine nuts, only about 20 species have pine nuts large enough to be worth eating.



## Pine Nut Stuffed Pork Steaks with Root Vegetables

Pork steaks stuffed with a pine nut, currant and fresh rosemary mixture, served with herb-roasted vegetables and lemon.

 30 minutes

 4 servings

 Pork

### Gravy!

*After cooking steaks and green beans, squeeze lemon juice into pan, add 1/3 cup water and 1 tbsp cornflour. Whisk to combine and cook for 2-3 minutes until thickened.*

Per serve: **PROTEIN** 45g **TOTAL FAT** 37g **CARBOHYDRATES** 63g

## FROM YOUR BOX

LEMON	1
BABY POTATOES	800g
RED ONION	1
DUTCH CARROTS	1 bunch
ROSEMARY	1 sprig
PINE NUT + CURRANT MIX	1 packet
PORK STEAKS	600g
GREEN BEANS	250g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme, olive oil/butter

## KEY UTENSILS

large frypan, oven tray

## NOTES

If you want to skip stuffing the pork steaks, use the pine nuts and currants as a topping.



### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Zest and half lemon (reserve zest for step 4). Wedge potatoes and onion. Trim and scrub carrots. Toss on a lined oven tray with **oil, 1 tbsp thyme, salt and pepper**. Roast for 20–25 minutes until vegetables are tender.



### 4. COOK THE GREEN BEANS

Trim and halve beans. Add to pan along with extra **oil** and lemon zest. Cook for 2–3 minutes until tender. Season to taste with **salt and pepper**.



### 2. PREPARE PORK STEAKS

Finely chop rosemary leaves and pine nut and currant mix. Add to a bowl along with **1 tbsp olive oil/butter, salt and pepper**. Mix to combine. Cut deep pockets into the sides of the steaks. Stuff even amounts of mixture into pockets and press gently to sandwich the filling (see notes).



### 5. FINISH AND SERVE

Divide roasted vegetables among plates along with stuffed pork steaks and green beans. Squeeze over roasted lemon to taste.



### 3. COOK THE PORK STEAKS

Heat a large frypan over medium–high heat with **oil**. Season steak with **salt and pepper**. Add to pan and cook for 2–4 minutes each side until cooked through. Remove to rest and keep pan over heat for step 4.



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