

DINNERLY



Sticky Glazed Pork Steaks with Apple and Orange Couscous



20-30 minutes



2 Servings

Give midweek meat 'n' vege a glamour update. Glaze whole pork loin steaks with sticky sauce and serve with a zesty couscous salad for a cafe-style dinner.

WHAT WE SEND

• 1

WHAT YOU NEED

- boiling water
- garlic clove
- Australian honey
- olive oil
- soy sauce⁶
- white vinegar

TOOLS

- fine grater
- foil
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 735kcal, Fat 21.2g, Carbs 82.6g, Proteins 48.8g



1. Make dressing

Crush **2 garlic cloves**. Finely grate the zest and squeeze the juice of **half the orange**. Cut the **remaining orange** into wedges. Put the **orange zest, orange juice, half the garlic, 1½ tbs olive oil, 3 tsp white wine vinegar** and **½ tsp honey** in a bowl, season with **salt and pepper** and whisk to combine.



2. Marinate pork

Quarter the **apple**, remove the core, then cut into thin matchsticks (see Kitchen Hack). Combine the **remaining garlic, 1 tsp ground cumin and coriander spice blend** (the remaining spice won't be used in this dish), **2 tsp soy sauce** and **1 tbs honey** in a shallow dish. Add the **pork**, season with **salt and pepper** and turn to coat all over.



3. Prepare couscous

Put the **couscous** in a heatproof bowl, cover with **180ml (¾ cup) boiling water**, cover with a plate or plastic wrap and stand for 5 mins or until tender. Fluff the grains with a fork.



4. Cook pork

Meanwhile, heat **2 tsp olive oil** in a small frypan over medium-high heat. Drain the **pork**, reserving the marinade. Cook the pork for 3-4 mins each side until golden and cooked through. Pour in the **reserved marinade** and cook for 1 min or until warmed through. Transfer the pork and sauce to a plate, cover with foil and set aside while you make the salad.



5. Serve up

Add the **apple, rocket and dressing** to the **couscous** and toss to combine. Slice the **pork**. Divide the **couscous salad** and **pork** among plates. Drizzle over any glaze, serve with the orange wedges and enjoy!



6. Kitchen Hack

Cutting the apple into matchsticks is easy: simply thinly slice the apple lengthwise, stack the slices, then cut into thin strips.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au     **#dinnerly**

 **Packed in Australia from at least 30% Australian ingredients**