

# Nan's Spiced Pork Steaks & Potato Wedges

with Peppercorn Aioli & Pear Salad

Grab your Meal Kit with this symbol



Potato



Pear



Cucumber



Black Peppercorns



Garlic Aioli



Nan's Special Seasoning



Pork Loin Steaks



Flaked Almonds



Mixed Salad Leaves

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

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 wedges and a nutty green salad.

### Pantry items

Olive Oil, Balsamic Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## 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
potato	2	4
pear	1	2
cucumber	1 (medium)	1 (large)
black peppercorns	½ sachet	1 sachet
garlic aioli	1 packet (50g)	1 packet (100g)
Nan's special seasoning	1 sachet	1 sachet
pork loin steaks	1 packet	1 packet
flaked almonds	1 sachet	2 sachets
balsamic vinegar*	1 tbs	2 tbs
mixed salad leaves	1 bag (60g)	1 bag (120g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	2393kJ (571Cal)	432kJ (103Cal)
Protein (g)	44.5g	8g
Fat, total (g)	23.6g	4.3g
- saturated (g)	2.9g	0.5g
Carbohydrate (g)	42.1g	7.6g
- sugars (g)	13g	2.3g
Sodium (mg)	709mg	128mg

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Bake the wedges

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

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

2



## Get prepped

While the wedges are baking, thinly slice the **pear**. Thinly slice the **cucumber** into half-moons. Lightly crush the **black peppercorns** (see ingredients) in a pestle and mortar or in their sachet using a rolling pin. In a small bowl, combine the crushed **peppercorns** and **garlic aioli**. Set aside. In a large bowl, combine **Nan's special seasoning** and a drizzle of **olive oil**. Add the **pork loin steaks** and toss to coat. Set aside.

3



## Toast the almonds

Heat a large frying pan over a medium-high heat. Add the **flaked almonds** and toast, tossing, until golden, **2-3 minutes**. Transfer to a bowl.

4



## Cook the pork

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **pork** until cooked through, **3-4 minutes** each side (depending on thickness). Transfer to a plate and cover with foil to rest for **5 minutes**.

**TIP:** The spice blend may char in the pan – this adds to the flavour!

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

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 second large bowl. Add the **mixed salad leaves**, **pear** and **cucumber**. Season to taste and toss to coat.

6



## Serve up

Divide the spiced pork steaks, potato wedges and pear salad between plates. Garnish the salad with the toasted almonds and serve with the peppercorn aioli.

Enjoy!