

# DINNERLY



## Speedy Dukkah Pork Steak with Creamy Ranch Potato Salad



20 minutes



2 Servings

Five easy steps, minimal pans and prep... we cut the fluff but not the flavour in our speedy recipes. In just 20 minutes, you'll have this masterpiece on the table and be crowned in glory too!



## WHAT WE SEND

- 300g chat potatoes
- 2 pork loin steaks
- 10g dukkah <sup>1,3</sup>
- 50g yoghurt ranch dressing <sup>2</sup>
- 20g sunflower seeds
- 50g mixed salad leaves

## WHAT YOU NEED

- 1½ tbs olive oil
- 2 tsp white wine vinegar <sup>4</sup>

## TOOLS

- medium saucepan
- medium frypan

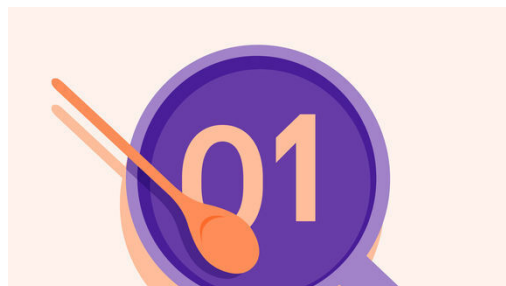
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Almond (1), Milk (2), Sesame (3), Sulphites (4). May contain traces of other allergens.

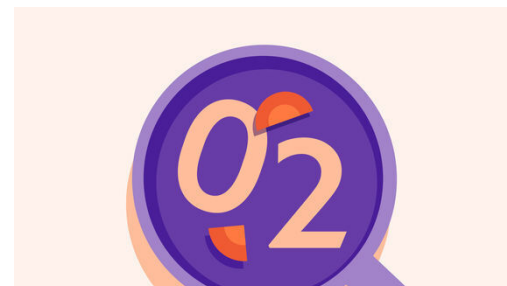
## NUTRITION PER SERVING

Energy 605kcal, Fat 36.4g, Carbs 25.7g, Protein 42.1g



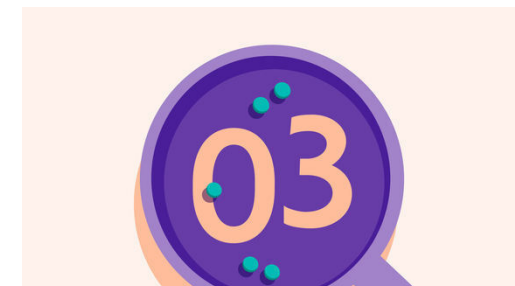
### 1. Cook potatoes

Halve the **unpeeled potatoes**, quartering any large ones. Put in a medium saucepan, cover with cold salted water and bring to the boil. Reduce the heat to medium and cook for 10-12 mins until tender. Drain.



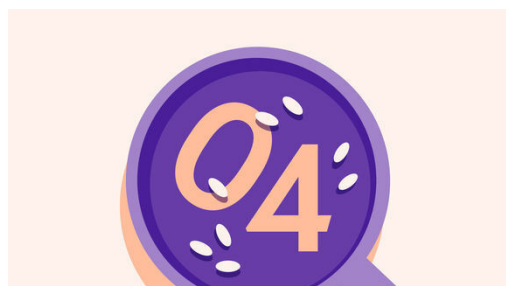
### 2. Cook pork steaks

Meanwhile, drizzle the **pork** with **olive oil** and season with **salt and pepper**. Heat a medium frypan over medium-high heat. Cook the pork for 4-5 mins each side until browned and cooked through (see Kitchen 101). Scatter over **2 tsp dukkah** and turn to coat. Remove the pork from the pan and rest for 4 mins.



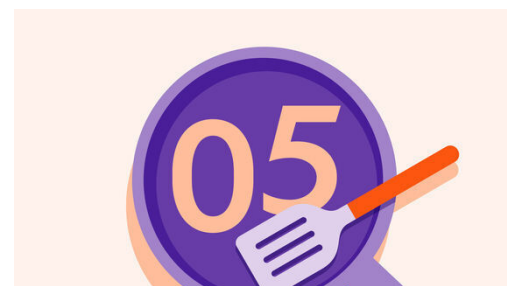
### 3. Make potato salad

While the pork is resting, combine the **ranch dressing**, **1 tsp white wine vinegar** and **1 tsp water** in a large bowl and season with **salt and pepper**. Add the **potato** and **half the sunflower seeds** and toss to coat.



### 4. Dress salad leaves

Combine **2 tsp olive oil** and **1 tsp white wine vinegar** in a large bowl and season with **salt and pepper**. Add the **salad leaves** and toss to coat.



### 5. Serve up

Divide the **pork**, **potato salad** and **salad leaves** among plates. Scatter with the **remaining dukkah** and **remaining sunflower seeds**. Enjoy!



### 6. Kitchen 101

Pork is at its tender and juicy best when it's cooked to medium, so don't be afraid of a little colour. Gone are the days when we cooked pork all the way through until white (and bone dry); nowadays, it's completely safe – and tastier – to eat pork with a hint of blush pink in the middle.