

GRIDDLED PORK STEAKS WITH PASSION FRUIT SALSA

Feeds: 2
Time to cook: About 16 mins

Take....

Lean pork loin steaks
Ripe passion fruit (look for crinkly skins)
Ripe peach
Sweet chilli sauce
Fresh coriander (optional)



Make....

Cut **1 passion fruit** in half, scoop out seeds and flesh (sieve pulp if prefer not to use the seeds), add to this **1 ripe peaches** (or your favourite ripe fruit that's in season), finely sliced, **10ml (2tsp) sweet chilli sauce** and **15ml (1tbsp) fresh coriander**, finely chopped (optional) and mix together.

Cook **2 lean fully trimmed pork steaks** on a preheated griddle or grill for 8-10 minutes per side.

Eat....

Serve with stir-fried pak choi and asparagus, salsa and thick noodles or creamy Dauphinoise potatoes.

Alternative servings:

Sensual butters: Mix together **25g (1oz) softened butter** with either.....

Chilli and Basil Butter: **2.5ml (½tsp) chilli sauce**, **15ml (1tbsp) fresh basil**, chopped, and **½ red chilli**, deseeded and finely chopped

Zingy Tomato and Lime: **4 sun dried tomatoes**, chopped and **grated zest of 1 lime**.

Chill and serve a spoonful of the butter on top of each cooked steak

Buttery Passion Fruit: Melt together (30 seconds in the microwave) **25g (1oz) butter** with scooped out flesh from **1 passion fruit**.

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