

## PORK STEAKS WITH HERBS AND LEMON BUTTER

Serves 2

Takes about 15 mins

2	Lean pork loin steaks
30ml (2tbsp)	Fresh herbs – basil, mint and parsley
	Juice of ½ lemon
15ml (1tbsp)	Olive oil
25g (1oz)	Butter, softened
	Zest of 1 lemon



Mix together herbs, lemon juice and oil. Add steaks and smear all over. Leave covered in fridge for around 15 minutes to infuse flavours.

Remove steaks and cook on preheated grill or barbecue for:

6-8 mins each side for 1-2cm ( $\frac{1}{2}$ - $\frac{3}{4}$  ") thickness

8-10 mins each side for 2-3 cm ( $\frac{3}{4}$ -1 $\frac{1}{4}$  ") thickness

Meanwhile make the butter: Mix together butter with zest of 1 lemon.

Place a spoonful of butter over the steak and allow to melt slightly before serving.

Serve with boiled new potatoes mixed with herby mayo and heaps of green salad.

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