

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)



Photography Steve Lee Food Stylist Clare Greenstreet

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 peach** (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: **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**.