



Tahini-Dressed Pork

in this case, exceptions had to be made. We combined tahini dressing with honey to make a mouth-watering glaze for these juicy pork loin steaks, and the result; a humble dinner, quickly turned showstopper to say the least.

Recipes

- 2 potato
- ½ onion
- 1 packet pine nuts
- 1 packet tahini
- 1 packet pork loin steaks
- 1 cucumber
- 1 tomato
- 1 bag salad leaves

Steps:

1. 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. Drizzle with olive oil, season with salt and toss to coat. Bake until tender, 25-30 minutes. TIP: Cut the potato to size so it cooks in time.
2. Season the pork loin steaks with salt and pepper. Return the frying pan to a medium-high heat with a drizzle of olive oil. When the oil is hot, 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. Return the pan to a medium-high heat, then add the tahini glaze and cook until bubbling, 1 minute. Remove from the heat.
3. Slice the pork loin. Divide the pork and wedges between plates. Drizzle the tahini glaze over the pork. Serve with the pickled onion salad. Garnish with the toasted pine nuts.