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seared pork, tangy potato
salad & basil ricotta



seared pork, tangy potato salad & basil ricotta

Preparation time 30 minutes

***Items from home not provided**

kettle - filled & boiled
frying pan
shallow bowl
zester/microplane
sharp knife
chopping board
spoon
medium pot & lid
sieve
tongs
large bowl

ricotta
lemon
basil
baby potatoes
***knob of butter**
vinaigrette
spring onion
cherry tomatoes
gherkins
mixed salad leaves
almonds
pork

Step 1: Place the ricotta into a shallow bowl. Add 1 - 2 Tsp. of lemon zest, and juice from the lemon. Finely chop the basil and mix through, season with salt to taste. Refrigerate until ready to serve.

Step 2: Lightly scrub the baby potatoes and cut, so they are roughly the same size. Add boiled water from the kettle to pot; cover and cook potatoes until tender then drain. Return to the pot with a knob of butter and HALF the vinaigrette; season, then leave uncovered to cool.

Step 3: Meanwhile, slice the spring onion, cherry tomatoes, and gherkins; add to a large bowl with the mixed salad leaves, and almonds. Leave undressed until ready to serve.

Step 4: Oil and heat a skillet/frying pan over HIGH heat. Cut the pork into 3 cm sections and season generously with salt and pepper. Flash fry the pork for 1 - 2 minutes each side. Be careful not to over cook as the pork will become tough.

To serve: Divide baby potatoes and salad between plates, top with sliced pork (squeeze the last remaining few drops of lemon juice over the pork). Add big dollops of basil ricotta and drizzle salad with remaining dressing.

Enjoy xx