



Pork Scaloppini with Salsa

SERVES 4

INGREDIENTS

Salsa

2 baby marrow, cut into 5mm cubes
½ red pepper, cut into 5mm cubes
2 cloves garlic
12 green olives chopped
2 tomatoes, cut into 5mm cubes
½ cup shredded basil
1 tbs vinegar
1 tsp olive oil

Scaloppini

480g thin pork steaks
Olive oil spray
½ cup salt reduced chicken stock
3 tbs lemon juice
1 tsp capers, rinsed and drained
Salt, to season

To serve

2 baby marrow, sliced into ribbons
and blanched until tender

METHOD

1. Preheat oven to 180°C.
2. To prepare the salsa line a baking tray with baking paper and add the baby marrow, pepper and garlic. Spray with oil and roast for 10-15 minutes or until softened. Toss with the remaining ingredients.
3. Using a meat mallet pound the steaks until 5mm thick. Heat a large non-stick frying pan over high heat (the pan needs to be very hot) and spray with olive oil. In batches cook the steaks quickly on each side. Set aside.
4. Reduce heat to medium and add the chicken stock, and simmer until reduced by half. Add the lemon juice and reduce slightly. Season to taste. Toss the steaks in the sauce and serve sprinkled with capers.
5. Serve with the salsa and blanched baby marrow.

