

Spicy Citrus Pork for One

Serves: 1
Prep time: 4 Minutes
Marinating: 1-2 hours +
Cooking time: 5 Minutes

Ingredients:

- 1-2 lean thin pork steaks
- 1 tablespoon oil for frying

Marinade:

- 4 tablespoons orange juice
- 1 tablespoon Gochujang
- 1 teaspoon grated fresh garlic
- 1 teaspoon grated fresh ginger
- 1 teaspoon honey

Method:

- Mix marinade ingredients together
- Place pork in a shallow dish and pour the marinade over, refrigerate 1-2 hours
- Remove pork from marinade, **reserve** the juices.
- Heat the oil in a frying pan and place pork into the hot pan carefully as it will spit. Cook 1-2 minutes per side, or until cooked. (This depends on size and thickness of steaks)
- Remove pork and place onto a serving plate to rest
- Add the marinade juices to pan, stir until it thickens slightly, pour over the pork
- **Serve and Enjoy!**
- This dish goes beautifully with my Asparagus Salad with Citrus and Tarragon. The flavours complement each other and linger long after you have finished eating.



*What a delicious surprise these flavours are together. The Pork is dressed in a spicy citrus yumminess that dances on the tongue. Paired here with my Asparagus Salad. **Enjoy!***