

Your Saturday night in...

If you're staying in on Saturday evening, why not try this recipe.....

A supper with an easy and economical pork recipe. Served with mashed potatoes, it's one the whole family will enjoy.

Prep: 15 mins
Cook: 30-35 mins
Serves: 4



Spanish-style pork with olives and peppers

Ingredients

- 4 boneless pork shoulder steaks
- 1 tbsp olive oil
- 1 large onion, roughly chopped
- 2 medium carrots, roughly chopped
- 2 celery sticks, roughly chopped
- 3 garlic cloves, crushed
- 1 tbsp paprika (smoked, if you prefer)
- 200ml red wine
- 400g can chopped tomatoes
- 200g flame-roasted red peppers, drained and sliced
- 100g pitted green olives
- 1 heaped tbsp capers, drained
- 200ml chicken stock, hot

Method

- 1 Season the pork steaks. Heat a deep frying pan over a high heat, add the oil and the steaks and fry for about 5 minutes, until golden brown on both sides. Remove and keep warm.
- 2 Add the onion, carrots and celery to the pan and cook for 5 minutes. Stir in the garlic and paprika and cook for a further minute.
- 3 Stir in the red wine and bubble to reduce for 2 minutes, then add the remaining ingredients. Return the pork to the pan and simmer gently for 20 minutes.
- 4 Season well and serve with plenty of buttery mashed potato.