

# BBQ pork

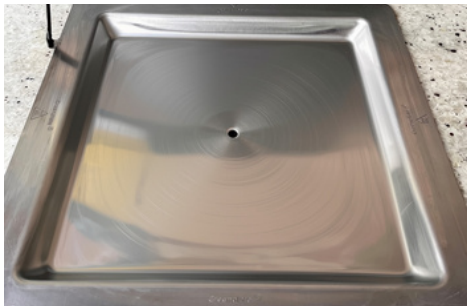
Serves 4

## Ingredients

- ¼ cup extra virgin olive oil
- Zest and juice of 1 lemon
- 1 garlic clove, crushed
- 1 tablespoon dried mixed herbs
- Pinch of salt
- ¼ teaspoon cracked black pepper
- 4 pork medallions (or sizzle steaks)

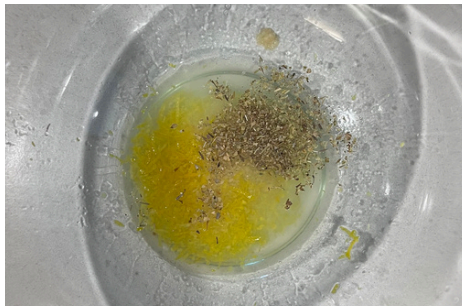
Alternative option to pork:

- 200g halloumi, sliced



### 1 Heat

Heat the BBQ. Meanwhile, prepare the marinade in a bowl.



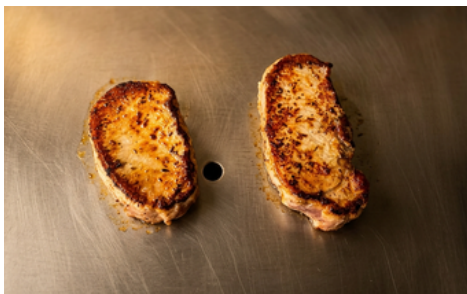
### 2 Mix

Mix the extra virgin olive oil, lemon zest and juice, crushed garlic, dried mixed herbs, salt and black pepper.



### 3 Add

Add the pork medallions to the marinade and mix well to combine.



### 4 Cook

Cook the marinated pork on the BBQ, turning every few minutes, until browned (approx. 3-4 minutes on each side depending on the thickness).



### 5 Rest

Rest for 3-4 minutes before serving.

# BBQ pork

## Ingredients



**¼ cup extra virgin olive oil**



**Zest and juice of 1 lemon**



**1 garlic clove**



**1 tablespoon dried mixed herbs**



**Pinch of salt**



**¼ teaspoon cracked black pepper**



**4 pork medallions (or sizzle steaks)**



**OR 200g halloumi**

## Equipment



**Juicer**



**Chopping board**



**Zester or microplane**



**Knife**



**Garlic crusher**



**Mixing bowl**



**Measuring spoons**



**Measuring cups**



**Tongs**