

BBQ pork

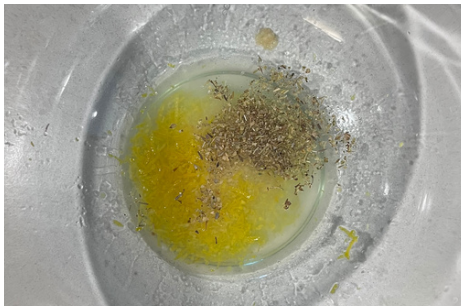
Serves 4

Ingredients

- ¼ cup extra virgin olive oil
- Zest and juice of 1 lemon
- 1 garlic clove, crushed
- 1 tablespoon dried mixed herbs
- ½ teaspoon 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



½ teaspoon 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