

CHIMICHURRI PORK



4-6 SERVINGS



PREP TIME:
30 MIN



COOK TIME:
120 MIN

INGREDIENTS

2 tbsp olive oil
½ lemon, juice only
2 garlic cloves, crushed
1 tsp paprika
1 tsp dried red chilli flakes
1 large pork fillet (about 350g/12oz), trimmed
salt and freshly ground black pepper
4 tbsp finely chopped fresh oregano
2 tbsp finely chopped fresh coriander
1 banana shallot, finely chopped
½ lemon, juice only
1 large garlic clove, crushed
½ tsp dried red chilli flakes
120ml/4fl oz olive oil
salt and freshly ground black pepper

DIRECTIONS

- To make the marinade, place all of the marinade ingredients in a large bowl, season with salt and pepper and mix well. Add the pork to the marinade and turn until the pork is fully coated. Leave to marinate for 1 hour, or longer if you have time.
- Preheat the oven to 220C/200C Fan/Gas 7 and line a small roasting tin with baking paper.
- Place a frying pan over a high heat until hot. Fry the pork until brown on all sides. Transfer to the roasting tin and roast for about 18 minutes, or until just cooked through. Transfer the pork to a board, cover with kitchen foil and set aside to rest.
- Meanwhile to make the chimichurri, place all of the ingredients in a small jug or bowl. Season well with salt and pepper and mix to combine.
- Carve the pork into slices and drizzle over the chimichurri sauce.

