

# Clementine Pork Steaks



**Serves 4    Prep 5 mins**

**Cooking 10 mins**

**Easy**

## Ingredients

2 tbsp sunflower oil  
4 lean pork steaks, about 100g each  
200g mushrooms, sliced  
2 tsp paprika  
2 tbsp redcurrant jelly  
50ml Clementine juice ( from about 3 Clementines)  
1 tbsp red wine vinegar

1. Heat 1 tbsp of the oil in a frying pan, add the pork steaks and fry quickly until browned on both sides ( the steaks will still be underdone in the middle at this point) Remove from the pan, add the remaining oil, then fry the mushrooms until softened.
2. Return the pork to the pan, sprinkle in the paprika and stir in the redcurrant jelly and clementine juice. Bring to the boil, stirring to dissolve the jelly. Simmer for about 5 mins, turning the pork halfway through, until the meat and the mushrooms are tender.

