




CASTLE
ESTATE
— Est. 1923 —

PORK

PORK & ORZO *with* SILVERBEET AND FETA

Conscious Farming for the Conscious Consumer

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SERVES 4-6

Ingredients

50 ml olive oil, plus extra to serve

500 gm pork mince

3 garlic cloves, finely chopped

2 tsp dried oregano

250 ml dry white wine

450 gm silverbeet, trimmed, coarsely shredded

250 gm orzo (risoni)

Finely grated rind and juice of 2 lemons

80 gm feta, coarsely crumbled

To serve: fresh oregano

Method

Heat oil in a large saucepan over medium heat. Add pork mince and stir occasionally until golden (5-7 minutes). Add garlic and oregano, stir, then add wine, increase heat to high and cook until wine is reduced by half (5 minutes). Keep warm.

Blanch silverbeet until wilted (30 seconds). Refresh and set aside.

Cook orzo in a large saucepan of boiling salted water until tender (6-7 minutes). Drain well, then add to pork along with silverbeet, and lemon rind and juice, stir to combine and season to taste. Serve scattered with feta and oregano, and drizzled with olive oil.

Note: Orzo, also known as risoni, is a form of short-cut pasta, shaped like a large grain of rice.

Source: gourmettraveller.com.au