

Bean Ratatouille with Pork



Cooking time: 35 mins

Serves: 4

how to cook

- 1 Heat the oil in a pan and sauté the diced onion for 2 minutes. Add the sliced fennel, diced red pepper, sliced courgette and chilli flakes and sauté for 4-5 minutes.
- 2 Add the dill, tomatoes, 2 tbsp of water and adzuki beans. Season and simmer for 15-18 minutes, until the vegetables are soft.
- 3 Grill the pork steaks and serve with the ratatouille.

what you need

- 4 John Penny pork steaks
- 1tbsp olive oil
- 1 onion diced
- ½ small fennel bulb sliced
- 1 red pepper diced
- 1 small courgette halved and slices
- ¼ tsp chilli flakes
- 1tbsp roughly chopped dill (or ¼tsp dried)
- 400g can chopped tomatoes
- water
- 410g tin adzuki beans, drained