

Creamy Pesto Pork Steak Bites

Tender pork steak pieces are sautéed to perfection and topped with a rich creamy pesto sauce, complemented by a zesty lemon finish. This dish is perfect for a quick and delightful meal.


15 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 200g pork steaks, cut into smaller pieces
- 1 tbsp butter
- 2 tbsp pesto
- 50g cream cheese
- Juice of 1/2 lemon
- 1 tbsp grated Parmesan cheese
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 In a skillet over medium heat, melt the butter.
- 2 Add the pork steak pieces and season with salt and pepper. Sauté until browned and cooked through, about 5-7 minutes.
- 3 In a small bowl, mix the pesto and cream cheese until smooth.
- 4 Once the pork is cooked, reduce the heat and add the pesto mixture to the skillet, stirring to coat the pork evenly.
- 5 Squeeze the lemon juice over the pork and sprinkle with grated Parmesan cheese.
- 6 Cook for an additional 1-2 minutes, allowing the sauce to warm through.
- 7 Serve hot, garnished with fresh parsley if desired.