

Creamy Pesto Pork Steak Bites

Juicy pork steak pieces sautéed to perfection and elevated with a rich, creamy pesto sauce. This dish is garnished with a zesty lemon and Parmesan finish, making it a delightful single-serving meal.


20 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 200g pork steaks, cut into smaller pieces
- 1 tablespoon butter
- 2 tablespoons pesto
- 50g cream cheese
- 1 tablespoon lemon juice
- 30g Parmesan cheese, grated
- Salt and pepper to taste
- Lemon wedges for garnish

Steps

- 1 Season the pork steak pieces with salt and pepper.
- 2 In a skillet, melt the butter over medium heat.
- 3 Add the pork pieces and cook for about 5-7 minutes, turning occasionally, until golden brown and cooked through.
- 4 Reduce the heat to low and stir in the pesto and cream cheese, mixing until well combined.
- 5 Add the lemon juice and half of the grated Parmesan, stirring until the sauce is creamy and smooth.
- 6 Serve the pork steak bites on a plate, drizzled with the creamy sauce and topped with the remaining Parmesan.
- 7 Garnish with lemon wedges and enjoy!