

Rosemary pork skewers with bean & fennel salad

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Preparation 20 mins | Cooking 12 mins | Serves 4

You'll need 8 metal or pre-soaked bamboo skewers for this recipe.

¼ cup rosemary sprigs, finely chopped
2 garlic cloves, finely chopped
2 tbs olive oil
1 tbs lemon juice
600g pork fillets, trimmed cut into bite-sized pieces
Lemon wedges, to serve

Bean & fennel salad:

400g green beans, trimmed
1 bulb baby fennel, finely shaved
100g Greek-style feta, crumbled
½ cup pine nuts, toasted
2 tbs lemon juice
Extra virgin olive oil, for drizzling

STEP 1 Combine rosemary, garlic, oil and lemon juice in a shallow ceramic dish. Whisk to combine. Add pork to mixture and toss to coat. Cover and refrigerate for 15 minutes.

STEP 2 Meanwhile, to make bean & fennel salad, bring a frying pan of water to the boil over high heat. Add beans and cook for 2-3 minutes until just crisp. Drain, refresh in cold water and set aside to dry. Combine beans, fennel, feta and pine nuts in a large bowl. Add lemon juice and season with salt and pepper. Toss to combine. Drizzle with extra virgin olive oil just before serving.

STEP 3 Thread pork onto the skewers. Preheat a barbecue or char-grill pan over medium-high heat. Barbecue or chargrill the pork skewers for 3-4 minutes on each side until just cooked through. Transfer to a tray, cover and rest for 5 minutes. Serve pork skewers with the bean & fennel salad and lemon wedges.

