



Orange Pork and Tomato Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 pork loin chops, diced
- Juice of 2 oranges
- 200g chopped tomatoes
- 1 tsp cornflour
- 125g broccoli florets, chopped
- 100g grated cheese
- 2 tbsp red onion, chopped

- 1 tbsp rosemary
- 450g shortcrust pastry

Instructions

1. Mix 2 tbsp of the chopped tomato with the cornflour and set aside.
2. Fry the pork and onion to brown for a few minutes.
3. Add the broccoli, rosemary, orange juice and chopped tomatoes, stirring for another few minutes.
4. Stir in the tomato flour mixture, and turn down to simmer for 5-7 minutes. Turn off the heat and allow to cool completely.

5. Cut two-thirds of the pastry and roll into a large circle onto a floured surface.
6. Transfer to line your pie dish and spoon in the filling.
7. Roll out the remaining pastry into a circle to top your pie. Pinch the edges

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- together and prick the top with a fork.
8. Bake at 190 degrees C for 35-40 minutes until golden brown.