This meal should be right at home at your place tonight. A nice piece of pork, smothered in a creamy peppercorn sauce and served with mashed potato and roast veggies. Sometimes it's hard to beat simple and classic.
**PREP THE VEGGIES**

Preheat the oven to 220°C/200°C fan-forced. Bring a medium saucepan of salted water to the boil. Cut the courgette into 2cm chunks. Slice the red onion (see ingredients list) into 2cm wedges. Slice the carrot (unpeeled) into 1cm batons. Slice the red capsicum into 1cm strips. Finely chop the chives. Lightly crush the black peppercorns (see ingredients list) in a pestle and mortar or using a rolling pin.

**ROAST THE VEGGIES**

Place the courgette, onion, carrot and capsicum on an oven tray lined with baking paper. Drizzle with olive oil and season with a good pinch of salt and pepper. Toss to coat, then spread out in a single layer and roast until tender, 25-30 minutes.

**MAKE THE MASH**

While the veggies are roasting, peel the potatoes and chop into 2cm chunks. Add the potato to the saucepan of boiling water and cook until easily pierced with a knife, 10-15 minutes. Drain and return to the saucepan. Add the butter, milk and the salt to the saucepan and mash with a potato masher or fork until smooth. Cover with a lid to keep warm.

**COOK THE PORK**

While the potatoes are cooking, heat a drizzle of olive oil in a large frying pan over a medium-high heat. Once hot, add the pork loin steaks and cook until just cooked through, 3-4 minutes each side (depending on thickness). Transfer to a plate, cover and set aside to rest. 

**MAKE THE SAUCE**

While the pork is resting, return the frying pan to a medium-low heat. Add the pure cream (see ingredients list), crumbled beef stock (1/2 cup for 2 people / 1 cube for 4 people) and crushed peppercorns and cook until warmed and infused with peppercorn flavour, 3-4 minutes. Stir in the chives and any resting juices from the pork and season to taste with salt.

**SERVE UP**

Divide the roasted veggies, potato mash and pork loin steaks between plates. Top with the creamy peppercorn sauce.

**ENJOY!**