



# WCOOK

## Smoky Pork Kassler Tagliatelle

with peas & spinach

**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Alex Levett

**Wine Pairing:** Groote Post Winery | Groote Post-Sauvignon Blanc

### Nutritional Info

|                    | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy             | 640kJ    | 3890kJ      |
| Energy             | 153kcal  | 931kcal     |
| Protein            | 7.6g     | 46.2g       |
| Carbs              | 12g      | 73g         |
| of which sugars    | 3g       | 18g         |
| Fibre              | 1.5g     | 8.9g        |
| Fat                | 6.7g     | 40.5g       |
| of which saturated | 3.4g     | 20.4g       |
| Sodium             | 302mg    | 1835mg      |

**Allergens:** Sulphites, Egg, Gluten, Wheat, Cow's Milk, Alcohol, Allium

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

| Serves 3 | [Serves 4] |                                                 |
|----------|------------|-------------------------------------------------|
| 540g     | 300g       | Tagliatelle Pasta                               |
| 540g     | 720g       | Pork Kassler Steak Cubes                        |
| 2        | 2          | Onions<br><i>peel &amp; roughly dice 1½ [2]</i> |
| 2        | 2          | Garlic cloves<br><i>peel &amp; grate</i>        |
| 90ml     | 125ml      | White Wine                                      |
| 150ml    | 200ml      | Crème Fraîche                                   |
| 45ml     | 60ml       | Grated Italian-style Hard Cheese                |
| 150g     | 200g       | Peas                                            |
| 120g     | 160g       | Spinach<br><i>rinse</i>                         |
| 60g      | 80g        | Piquanté Peppers<br><i>drain</i>                |
| 45ml     | 60ml       | Lemon Juice                                     |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Paper Towel  
Butter (optional)

**1. ITALIAN CLASSIC** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving a cup of pasta water, and toss through some oil to prevent sticking.

**2. CRISPY KASSLER** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the kassler cubes until crispy, 5-6 minutes (shifting occasionally). Remove from the pan (reserving any rendered fat) and set aside. You may need to do this step in batches. Remove from the pan and drain on paper towel.

**3. CHEESY SAUCE & VEGGIES** Return the pan to medium heat with a drizzle of oil or a knob of butter. When hot, fry the onion until soft, 5-6 minutes (shifting occasionally). Add the garlic and fry until fragrant, 30-60 seconds (shifting constantly). Deglaze the pan with the wine. Remove from the heat and stir in the crème fraîche and  $\frac{3}{4}$  of the cheese. Reduce the heat and simmer until slightly reduced, 3-4 minutes (stirring occasionally). Add the cooked pasta, the peas, the crispy kassler, spinach, and seasoning. Toss until fully combined, and the spinach is wilted, 2-3 minutes. If the sauce is too thick, gradually add the reserved pasta water until a silky consistency.

**4. PERFECT PLATE OF PASTA** Dish up the creamy kassler pasta and sprinkle over the remaining grated cheese. Garnish with a scatter of piquanté peppers and drizzle over the lemon juice (to taste). You've earned it, Chef!