



UCOOK

Pork Rump & Jalapeño Poppers

with a corn, red onion & tomato salsa

Spicy jalapeño poppers are stuffed with a tasty cheese filling and rolled in a crunchy panko coating before being fried to perfection! They are the side dish to the main event; a Mexican spiced-pork rump! Finished off with a tangy sweet salsa, this dish is absolutely, lip smackingly delicious!

Hands-On Time: 35 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Ella Nasser

 Adventurous Foodie

 Fat Bastard | Chenin Blanc

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Ingredients & Prep

100ml	Sour Cream
160g	Grated Mozzarella & Cheddar Cheese Mix
8g	Fresh Chives <i>rinsed & roughly chopped</i>
120g	Pickled Jalapeños <i>drained & halved lengthways</i>
20ml	Cornflour
100ml	Panko Breadcrumbs
100g	Corn
1	Tomato <i>roughly diced</i>
1	Red Onion <i>½ peeled & finely diced</i>
300g	Pork Rump
10ml	NOMU Mexican Spice Blend

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s
Paper Towel
Butter

1. CAN I TAKE YOUR COAT? In a bowl, combine the ½ the sour cream, the grated cheese, and ½ the chopped chives. Carefully spoon the cheese mixture into the seed compartment of the halved jalapeños. Set aside. In a shallow dish, whisk 1 egg with 1 tsp of water. Prepare two more shallow dishes, one containing the cornflour (lightly seasoned) and the other containing the breadcrumbs. Lightly coat the jalapeño skin (the side that is not stuffed with cheese) in the cornflour, then the egg mixture, and lastly in the breadcrumbs. Dust off any excess in between coatings. Repeat with the remaining jalapeños. On completion, pop in the fridge to chill for 10-12 minutes.

2. LET'S SALSA! In a bowl, combine the corn, the diced tomato, the diced red onion, seasoning, and a drizzle of oil. Loosen the remaining sour cream with a splash of water and season.

3. MEXICAN PORK Place a pan over a medium-high heat with a drizzle of oil. Pat the pork rump dry with some paper towel, and season. When the pan is hot, sear the steaks fat-side down, for 3-5 minutes until crispy. Then, fry for 3-4 minutes per side, or until cooked through (this time frame may depend on the thickness of the steaks). During the final 1-2 minutes, baste with a knob of butter and the spice blend. Remove from the pan on completion and allow to rest for 5 minutes before slicing. Lightly season the slices.

4. FRY TIME Return the pan to a high heat with enough oil to cover the base. Once hot, fry the jalapeño poppers, on the crumbed side, for 2-4 minutes or until golden brown on all sides. Remove and drain on a paper towel.

5. PORK & POPPERS! Serve the pork rump slices with the salsa and jalapeño poppers on the side. Serve the loosened sour cream as dipping sauce and garnish with the remaining chives. Delicious!

Nutritional Information

Per 100g

Energy	616kJ
Energy	147Kcal
Protein	7.8g
Carbs	8g
of which sugars	2.5g
Fibre	1.1g
Fat	9.1g
of which saturated	4.1g
Sodium	9mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 2
Days