



UCCOOK

Smoky Pork Mince Wrap

with Danish-style feta, That Mayo & fresh salad leaves

Requiring only three steps and minimum prep, say hello to a new weeknight dinner fave! Flavoursome BBQ pork mince is amped up with corn, placed in a toasted tortilla wrap, and topped with creamy mayo & crumbled feta. And that's a wrap, Chef!


Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Kate Gomba

 ***NEW Simple & Save**

 **Paserene | Rosie Rosé**

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Ingredients & Prep

450g	Pork Mince
120g	Corn
45ml	BBQ Sauce
3	Wheat Flour Tortillas
90ml	That Mayo (Original)
60g	Salad Leaves <i>rinsed & roughly shredded</i>
2	Tomatoes <i>1½ roughly diced</i>
60g	Danish-style Feta <i>drained</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. FILLING Place a pan over high heat with a drizzle of oil. When hot, add the mince and work quickly to break it up as it starts to cook. Fry until browned and caramelised, 6-8 minutes (shifting occasionally). At the halfway mark, add the corn. In the final minute, add the BBQ sauce and mix until combined. Remove from the pan, season, and set aside.

2. WRAPS Return the pan, wiped down, to medium heat. When hot, dry toast the tortillas until heated and lightly crisped, 1-2 minutes per side.

3. DONE! Smear ½ the mayo on the toasted wraps. Top with the shredded salad leaves, the BBQ mince & corn, and the diced tomato. Dollop over the remaining mayo and crumble over the drained feta. Fold up and enjoy, Chef!

Nutritional Information

Per 100g

Energy	935kj
Energy	223kcal
Protein	9.4g
Carbs	14g
of which sugars	2.3g
Fibre	1.4g
Fat	13.9g
of which saturated	5.1g
Sodium	257mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat,
Sulphites

Cook
within 1
Day