

UCOOK

Savoury Pork Sausage Stew

with basmati rice

It's the most flavourful fry-up turned into a sensational stew for dinner, Chef! Salty bacon is fried with pork sausage, silky onion & bell peppers. These are drenched in sweet mustard sauce with fresh thyme and cooked with a rich stock. Add the sour cream for creaminess and dish up deliciousness.

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Serves: 3 People

Chef: Megan Bure

Quick & Easy

Bertha Wines | Bertha Shiraz

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Ingredients & Prep

| | |
|----------|--|
| 300ml | White Basmati Rice <i>rinse</i> |
| 540g | Pork Sausages |
| 6 strips | Streaky Pork Bacon |
| 225g | Sliced Onions |
| 2 | Bell Peppers <i>rinse, deseed & cut into bite-sized pieces</i> |
| 8g | Fresh Thyme <i>rinse</i> |
| 2 | Chicken Stock Sachets |
| 150ml | Sweet Mustard Sauce <i>(120ml Apple Juice & 30ml Dijon Mustard)</i> |
| 60ml | Italian-spiced Flour <i>(30ml Cake Flour & 30ml NOMU Italian Rub)</i> |
| 90ml | Sour Cream |

From Your Kitchen

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

1. READY THE RICE Boil the kettle. Place the rinsed rice in a pot with 600ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

2. SAUSAGES & BACON Place a pan over medium-high heat with a drizzle of oil. When hot, fry the sausages until browned and cooked through, 10-15 minutes (shifting as it colours). In the final 2-4 minutes, add the bacon strips and fry until crispy, 1-2 minutes per side. Remove from the heat and rest in the pan for 5 minutes. Remove from the pan, and slice the bangers and roughly chop the bacon. Set aside.

3. BETTER TOGETHER Boil the kettle. Place a clean pan over medium heat with a drizzle of oil. When hot, fry the sliced onions and the diced pepper until brown and softening, 5-6 minutes. Add the rinsed thyme, the chicken stock, the sweet mustard sauce, and 300ml of boiling water. Whisk in the flour mixture and simmer until thickening, 4-5 minutes (shifting occasionally). When the sauce has thickened, discard the thyme sprigs and remove from the heat. Mix through the sour cream, add the sliced bangers and chopped bacon and combine.

4. GRAB A PLATE Serve up the steaming rice and top with the flavourful pork stew. Dig in, Chef!

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 641kJ |
| Energy | 153kcal |
| Protein | 6.8g |
| Carbs | 17g |
| of which sugars | 2.6g |
| Fibre | 1.7g |
| Fat | 6.2g |
| of which saturated | 2.4g |
| Sodium | 403mg |

Allergens

Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Soy

Eat
Within
2 Days