



# UCCOOK

## Italian-style Pork & Onion Rings

with a charred patty pan salad

You love ordering onion rings, but have you ever tried to make them, Chef? Well, today's the day! Homemade buttermilk-battered onion rings are served with perfect slices of NOMU Italian Rub-spiced pork, a pan-fried patty pan, toasted almond, & feta salad and creamy mayo for dipping.

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**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People

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**Chef:** Jemimah Smith

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Adventurous Foodie

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Vilafonté | Seriously Old Dirt

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## Ingredients & Prep

30g	Almonds <i>roughly chop</i>
160g	Patty Pans <i>rinse, trim &amp; quarter</i>
320g	Pork Neck Steak
20ml	NOMU Italian Rub
200ml	Flour Mix <i>(110ml Self-raising Flour, 5ml Smoked Paprika, 80ml Cornflour &amp; 5ml Baking Flour)</i>
1	Onion <i>peel, cut into thick rounds &amp; separate into rings</i>
80ml	Salad Dressing <i>(20ml Honey &amp; 60ml Orange Juice)</i>
80g	Salad Leaves <i>rinse &amp; roughly shred</i>
60g	Pitted Kalamata Olives <i>drain &amp; halve</i>
60g	Danish-style Feta <i>drain</i>
80ml	Tangy Mayo

## From Your Kitchen

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

**1. CHOP-CHOP** Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**2. PATTY PANS GO INTO THE PAN** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the patty pan pieces until charred, 4-5 minutes. Remove from the pan, place into a bowl and season.

**3. BUTTER-BASTED PORK** Return the pan to medium-high heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork until browned, 4-6 minutes per side. In the final 1-2 minutes, baste with a knob of butter, and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**4. BATTER** In a bowl, combine the flour mix and seasoning. Gradually add the cold water, whisking until you get a smooth batter (similar to pancake batter).

**5. CRISPY ONION RINGS** Place a pot over medium-high heat with 4-5cm of oil. Dip each onion ring into the batter, letting the excess drip off. Carefully place the rings into the hot oil, a few at a time. Fry until golden brown, about 2–3 minutes per side. Avoid overcrowding the pan. Drain on paper towel.

**6. NUTTY SALAD** In a small bowl, combine the salad dressing with 10ml of olive oil and seasoning. To the bowl with the patty pans, add the shredded leaves, the halved olives, the drained feta, the toasted nuts, and the salad dressing. Set aside.

**7. PERFECT PLATE OF PORK** Serve the pork slices with the golden onion rings on the side. Pile up the patty pan salad alongside and serve the mayo on the side for dipping.

## Nutritional Information

Per 100g

Energy	1122kJ
Energy	269kcal
Protein	5.1g
Carbs	11g
of which sugars	2g
Fibre	1.7g
Fat	22.3g
of which saturated	6.9g
Sodium	171mg

## Allergens

Cow's Milk, Egg, Gluten, Allium,  
Wheat, Sulphites, Tree Nuts

Eat  
Within  
2 Days