

# UCOOK

## Pork Rump & Kewpie Mayo Dressing

with roasted carrot, bell pepper & crispy kale

Dinner is one less thing you have to worry about today, Chef! NOMU Oriental Rub-spiced pork slices share a plate with a medley of oven roasted and fresh veggies, including carrots, edamame beans, cucumber rounds, kale & bell peppers. Add an optional boiled egg, drizzle everything with kewpie mayo, add the avo, and tick dinner off your 'to do' list.

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**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People

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**Chef:** Jade Summers

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Carb Conscious

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## Ingredients & Prep

240g	Carrot <i>rinse, trim, peel &amp; cut into bite-sized pieces</i>
1	Bell Pepper <i>rinse, deseed &amp; cut into strips</i>
100g	Kale <i>rinse &amp; roughly shred</i>
20ml	Rice Wine Vinegar
1	Onion <i>peel &amp; roughly slice</i>
100g	Edamame Beans
300g	Pork Rump
10ml	NOMU Oriental Rub
125ml	Kewpie Mayo
1	Avocado
100g	Cucumber <i>rinse &amp; cut into thin rounds</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Butter  
Sugar/Sweetener/Honey

**1. GOLDEN CARROTS** Preheat the oven to 200°C. Spread the carrot wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway).

**2. HAIL TO THE KALE** Boil the kettle. On a separate roasting tray, spread the pepper strips and the shredded kale. Coat in oil and season. When the carrots have reached their halfway mark, add the tray of dressed kale & pepper to the oven and roast for the remaining time.

**3. PICKLED ONION & PLUMP BEANS** In a bowl, combine the vinegar, 10ml of sweetener, and seasoning. Toss through the sliced onion and set aside to pickle. Drain before serving. In a separate bowl, submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside.

**4. ORIENTAL-SPICED PORK** Place a pan over medium-high heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork, fat-side down, until crispy, 3-5 minutes. Flip the pork onto its side and sear until browned, 2-3 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 3-5 minutes before slicing and seasoning.

**5. CREAMY X2** While the pork is frying, loosen the kewpie mayo with water in 5ml increments until drizzling consistency. Halve the avocado and remove the pip. Peel the skin off, keeping the flesh intact. Thinly slice the avocado and season.

**6. OPTIONAL EGGS** Bring a pot of water to the boil for 2 eggs (optional). When the water is boiling, cook the eggs for 6-8 minutes for medium, 6 minutes for medium-soft, and 8-10 minutes for medium-hard. Drain and submerge in cold water. Peel and slice in half before serving. Season.

**7. BRING IT ALL TOGETHER** Plate up the roasted carrots. Side with the beans, the pickled onions, the cucumber rounds, the avo slices, the boiled egg (optional), the crispy kale and pepper strips, and the sliced pork. Drizzle over the kewpie mayo, and enjoy!

## Nutritional Information

Per 100g

Energy	470kJ
Energy	112kcal
Protein	4.9g
Carbs	6g
of which sugars	1.9g
Fibre	2.4g
Fat	3.8g
of which saturated	0.7g
Sodium	38mg

## Allergens

Egg, Allium, Sesame, Sulphites, Soy, Cow's Milk

Eat  
Within  
1 Day