

# UCOOK

## Chargrilled Corn & Tex-Mex Style Pork

with herby crème fraîche & a baby tomato salsa

A dollop of butter on corn on the cob is a classic, but if you want to try something that adds a wow-factor to your plate, a coriander crème fraîche is the way to go. Served with Old Stone Mill Mexican Spice-infused pork fillet, a zesty cucumber & baby tomato salsa, and a spicy hit of jalapeños.

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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:** Kate Gomba

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\*New Calorie Conscious

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## Ingredients & Prep

2	Corn On The Cob <i>remove silks &amp; cut into thirds</i>
300g	Pork Fillet
15ml	Old Stone Mill Mexican Spice
200g	Cucumber <i>rinse &amp; cut in half lengthways</i>
160g	Baby Tomatoes <i>rinse &amp; cut into quarters</i>
30ml	Lime Juice
100ml	Crème Fraîche
5g	Fresh Coriander <i>rinse, pick &amp; finely chop</i>
30g	Sliced Pickled Jalapeños <i>drain &amp; roughly chop</i>

## From Your Kitchen

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

**1. CORN** Place a pan (that has a lid) over medium heat with enough water to cover the base. Add the corn and bring to a simmer. Once simmering, cover and cook until all the water has evaporated, 8-10 minutes. Add a drizzle of oil and fry until lightly charred, 3-4 minutes (turning as it colours). Remove from the pan and set aside. Alternatively, air fry at 200°C until tender and lightly golden, 12-15 minutes (shifting halfway).

**2. PORK FILLET** Place a pan (that has a lid) over medium heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork until browned, 3-4 minutes on one side. Flip, cover with the lid, lower the heat, and fry until cooked through, 6-8 minutes. During the final 1-2 minutes, spice the pork with the Mexican spice. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**3. SOME FRESHNESS** Using a spoon or a knife, gently scoop out the seeds from the cucumber and cut into half moons. In a bowl, combine the tomatoes, the cucumber, the lime juice (to taste), ½ the coriander, and seasoning. In a small bowl, combine the crème fraîche with the remaining coriander.

**4. DINNER IS READY** Smear the corn with the herby crème fraîche, sprinkle over the chopped jalapeños (to taste), serve alongside the pork slices, and the tomato salsa. Well done, Chef!



## Chef's Tip

To achieve perfectly charred and smoky corn on the cob, place the corn directly on a hot grill, turning every 2-3 minutes, until the kernels are charred evenly, 8-10 minutes.

## Nutritional Information

Per 100g

Energy	416kj
Energy	100kcal
Protein	8.3g
Carbs	5g
of which sugars	2g
Fibre	1g
Fat	4.9g
of which saturated	2.6g
Sodium	78.3mg

## Allergens

Cow's Milk, Allium, Sulphites

Eat  
Within  
2 Days