



UCOOK

Crumbed Pork Bites & Chips

with roasted garlic mayo & fresh

Grab your trusty pan and let's make some crumb-coated pork bites from scratch. These crunchy & mouthwatering marvels are sided with thick-cut golden oven potato chips, a simple green salad, and then everything is drizzled with roasted garlic mayo.


Hands-on Time: 15 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Megan Bure

Simple & Save

 Stettyn Wines | Stettyn Family Range Shiraz 2021

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Ingredients & Prep

200g	Potato <i>rinse & cut into thick chips</i>
150g	Pork Mince
10ml	NOMU Cajun Rub
30ml	Cake Flour
80ml	Panko Breadcrumbs
1 unit	Roasted Garlic Mayo
20g	Salad Leaves <i>rinse & roughly shred</i>
15ml	Lemon Juice
50g	Cucumber <i>rinse & roughly dice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s
Paper Towel

1. OVEN CHIPS Preheat the oven to 200°C. Spread the potato chips on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. ON A ROLL In a bowl, combine the mince with the NOMU rub and seasoning. Mix well and divide into 4 equal portions. Roll into small balls and flatten slightly to form mini patties.

3. PERFECT PORK PATTIES Whisk 1 egg in a bowl. Prepare two shallow dishes: one containing the flour (seasoned lightly), and one containing the breadcrumbs. Coat each patty in the seasoned flour, dusting off any excess flour. Then coat in the whisked egg, and, lastly, in the crumb. Repeat this step with each patty ball. Set aside.

4. CRISP UP THAT CRUMB Place a pan over medium heat with enough oil to cover the base. When hot, fry the crumbed patties until browned, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season.

5. MMMAYO Place the mayo in a bowl and season. Loosen with water in 5ml increments until drizzling consistency. Set aside.

6. SIMPLE SALAD To a bowl, add the shredded leaves. Toss with the lemon juice (to taste), the diced cucumber, a drizzle of olive oil, and seasoning. Set aside.

7. DONE? YUM! Plate up the golden chips and the crispy pork bites. Serve the salad on the side. Drizzle it all with the loosened garlic mayo and dig in!



Chef's Tip

Air fryer method: Coat the potato wedges in oil and season. Air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	837kJ
Energy	200kcal
Protein	6.8g
Carbs	14g
of which sugars	1g
Fibre	1.5g
Fat	13.2g
of which saturated	3.4g
Sodium	186mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites

Eat
Within
1 Day