



UCOOK

Pork Neck & Jalapeño Salsa

with sour cream, corn, black beans, & pickled jalapeños

Here's an interesting #FoodieFact for you, Chef! Salsa means 'sauce' in both Italian and Spanish. This refreshing & spicy condiment is made with lime-infused jalapeños, charred corn, tangy tomatoes, black beans, bell peppers, & NOMU Spanish Rub. Dollops of this deliciousness are spooned over coriander rice and browned pork neck.

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Serves: 4 People

Chef: Suné van Zyl

Quick & Easy

Bertha Wines | Bertha Semillon 2022

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Ingredients & Prep

300ml	Jasmine Rice <i>rinse</i>
10g	Fresh Coriander <i>rinse, pick & roughly chop</i>
640g	Pork Neck Steak
40ml	NOMU Spanish Rub
200g	Corn
1	Bell Pepper <i>rinse & roughly dice</i>
240g	Black Beans <i>drain & rinse</i>
2	Tomatoes <i>rinse & roughly dice</i>
60g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
40ml	Lime Juice
200ml	Sour Cream

From Your Kitchen

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

1. RICE 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, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork, add the chopped coriander, and cover.

2. PORK NECK Place a pan over 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 ½ the NOMU rub, and a knob of butter. Remove from the pan, reserving the pan juices, and rest for 5 minutes before slicing and seasoning.

3. SALSA Place a pan over medium heat with a drizzle of oil. When hot, fry the corn and the diced peppers until lightly charred, 3-4 minutes. In the final 1 minute, add the remaining NOMU rub. Add to a bowl with the rinsed beans, the diced tomato, the chopped jalapeños (to taste), the lime juice (to taste), a drizzle of olive oil, and season. Loosen the sour cream with water in 5ml increments until drizzling consistency.

4. DINNER IS READY Dish up the rice, top with the pork neck, and drizzle over the reserved pan juices. Scatter over the salsa and drizzle over the sour cream. Great job, Chef!

Nutritional Information

Per 100g

Energy	741kJ
Energy	177kcal
Protein	3.8g
Carbs	13g
of which sugars	2g
Fibre	1.6g
Fat	12.4g
of which saturated	4.7g
Sodium	117.6mg

Allergens

Allium, Sulphites, Cow's Milk

Eat
Within
2 Days