



UCCOOK

Pork Neck & Eric's Garlic Bread

with a fresh cucumber salad

My dad's epic garlic & cheese bread is unmatched! Served with succulent pork neck steak and a fresh cucumber and pickled pepper salad. Garlicky, cheesy and crispy! What more could you ask for?

Hands-On Time: 25 minutes

Overall Time: 40 minutes

Serves: 4 People

Chef: Megan Bure

 Fan Faves

 Boschendal | Rose Garden Rosé

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Ingredients & Prep

2	Garlic Cloves <i>peeled & grated</i>
15g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
4	Sourdough Baguettes
8 slices	Gouda Cheese <i>cut in half</i>
640g	Pork Neck Steak
40ml	Red Wine Vinegar
80g	Salad Leaves <i>rinsed</i>
100g	Pickled Bell Peppers <i>drained & roughly chopped</i>
200g	Cucumber <i>sliced into half-moons</i>

From Your Kitchen

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

1. GARLIC & CHEESE BAGUETTE Preheat the oven to 200°C. In a small bowl, combine the grated garlic, ½ the chopped parsley, 80ml of oil, and seasoning. Place the baguettes on a chopping board and cut 4 horizontal incisions along the top of each baguette - don't cut all the way through! Smear each incision with the garlic oil and insert a slice of cheese inside each incision. Wrap each stuffed baguette in tinfoil, place on a baking tray, and pop in the hot oven. Bake for 15-20 minutes until warmed through. In the final 3-5 minutes, remove the tinfoil and bake until crisp and the cheese has melted.

2. SIZZLING STEAK Pat the pork neck steak dry with some paper towel and season. Place a nonstick pan over a medium-high heat with a drizzle of oil. When hot, fry the pork for 4-5 minutes per side (this time may vary depending on the thickness of the pork) until cooked through and golden. In the final minute, baste with a knob of butter. Remove from the pan on completion and allow to rest for 5 minutes. Season to taste.

3. LOOKING FRESH In a bowl, combine the vinegar, a drizzle of oil, a sweetener of choice, and seasoning. Add the rinsed salad leaves, the chopped pickled peppers and the cucumber half-moons. Toss until fully combined.

4. LET'S EAT! Plate up the cheesy garlic baguettes. Side with the pork neck steak and the fresh salad. Sprinkle over the remaining parsley. Divine, Chef!



Chef's Tip

The garlic bread can be grilled over hot coals instead of roasted in the oven. So, if you have the time and enjoy a braai, plan ahead for this meal and get one going!

Nutritional Information

Per 100g

Energy	903kJ
Energy	216Kcal
Protein	12.4g
Carbs	16g
of which sugars	2.9g
Fibre	0.8g
Fat	11.1g
of which saturated	4.6g
Sodium	11mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 2
Days