



UCCOOK

Cheesy Garlic Pasta & Pork

with Italian-style hard cheese & a sage burnt butter sauce

Macaroni & cheese is so yesterday, Chef! This very elegant and elevated version uses both ingredients, but brings so much more flavour to the table. A bed of al dente macaroni, coated in a garlic & special spice mix sauce, is crowned with golden pork strips that have been basted in a butter & sage sauce. Finished with sprinklings of Italian-style hard cheese.


Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Kate Gomba

 Simple & Save

 Groote Post Winery | Groote Post Riesling 2022

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Ingredients & Prep

100g	Macaroni Pasta
150g	Pork Schnitzel (without crumb)
1	Garlic Clove <i>peel & grate</i>
15ml	Cornflour
15ml	Spice Mix <i>(10ml Dried Thyme & 5ml Dried Chilli Flakes)</i>
100ml	Low Fat UHT Milk
3g	Fresh Sage <i>rinse & pick</i>
20ml	Grated Italian-style Hard Cheese

From Your Kitchen

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

1. PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving the pasta water, and toss through a drizzle of olive oil.

2. GOLDEN PORK Place a pan over high heat with a drizzle of oil. Pat the schnitzel dry with paper towel. When hot, sear the schnitzel until browned, 30-60 seconds per side. Remove from the pan and season. Cut into strips.

3. CREAMY SAUCE Return the pan to medium heat with a drizzle of oil and 20g of butter. When hot, fry the grated garlic, the cornflour, and the spice mix until fragrant, 1-2 minutes. Slowly whisk in the milk until the sauce thickens. Add 100ml of the reserved pasta water and simmer until thickening 2-3 minutes. Season and mix in the cooked pasta. Loosen with a splash of the reserved pasta water if it's too thick and remove from the heat.

4. SAGE BURNT BUTTER Place a pan over medium-high heat with a drizzle of oil and 10g of butter. Once foaming, fry the sage leaves until crispy, 1-2 minutes per side. (To make this easier, use tongs if you have them!) Mix in the pork strips and remove from the heat.

5. DINNER IS READY Make a bed of the creamy pasta, top with the buttery-sage pork strips, and sprinkle over the grated cheese. Well done Chef!



Chef's Tip

Mixing pasta water into your sauce is a great way to enhance it all round! The starch content adds a silky richness to the texture and the salt content lends extra flavour.

Nutritional Information

Per 100g

Energy	452kj
Energy	108kcal
Protein	13.8g
Carbs	23g
of which sugars	1.4g
Fibre	1.2g
Fat	3.4g
of which saturated	1.3g
Sodium	47mg

Allergens

Egg, Gluten, Allium, Wheat, Cow's Milk

Eat
within 2
Days