



QCOOK

Stettyn's Pork Neck Steak & Crispy Spuds

with pumpkin seeds & fresh chives

Hands-on Time: 45 minutes

Overall Time: 60 minutes

Fan Faves: Serves 3 & 4

Chef: Stettyn Winery

Wine Pairing: Stettyn Wines | Stettyn Family Range Shiraz

Nutritional Info

	Per 100g	Per Portion
Energy	995kJ	5857kJ
Energy	238kcal	1401kcal
Protein	5.6g	33g
Carbs	9g	55g
of which sugars	2.4g	14.3g
Fibre	1g	6g
Fat	18.8g	110.5g
of which saturated	6.1g	35.7g
Sodium	163mg	961mg

Allergens: Sulphites, Egg, Cow's Milk, Allium

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
750g	1kg	Baby Potato <i>rinse & cut in half</i>
90g	120g	Italian-style Hard Cheese <i>grate</i>
30g	40g	Pumpkin Seeds
480g	640g	Pork Neck Steak
15ml	20ml	NOMU BBQ Rub
150g	200g	Cucumber <i>rinse & cut in half lengthways</i>
60ml	80ml	Lemon Juice
60g	80g	Salad Leaves <i>rinse & shred</i>
120ml	160ml	Spicy Sauce <i>(30ml [40ml] Sriracha Sauce, 15ml [20ml] Worcestershire Sauce, 15ml [20ml] Maple-flavoured Syrup & 60ml [80ml] Kewpie Mayo)</i>
8g	10g	Fresh Chives <i>rinse & finely chop</i>

From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Paper Towel

Butter

1. ROAST POTATO Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). In the final 5-6 minutes, sprinkle over the cheese and roast until golden. Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

2. TOAST Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. PORK NECK STEAK Return the pan to 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 a knob of butter and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

4. SALAD Using a spoon or a knife, gently scoop out the seeds from the cucumber and cut into half-moons. In a bowl, combine the lemon juice with a drizzle of olive oil. Toss through the cucumber, the salad leaves, the pumpkin seeds, and seasoning.

5. TIME TO EAT Plate up the cheesy potatoes alongside the sliced pork neck drizzled with the spicy sauce. Side with the fresh salad and garnish with the chives. Look at you, Chef!