



UCOOK

Sticky Glazed Plum Pork Chop

with pickled veg & roasted butternut

Golden roasted butternut discs spiced with NOMU rub, pickled carrot & cucumber matchsticks, and perfectly seared pork glistening with a garlic, ginger & chilli plum sauce. The flavour is not lacking in this dish, Chef!

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Megan Bure

Carb Conscious

Strandveld | Adamastor White Blend

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

750g	Butternut <i>rinse, deseed, peel (optional) & cut into 2-3 cm discs</i>
30ml	NOMU One For All Rub
90ml	White Wine Vinegar
240g	Carrot <i>rinse, trim, peel & cut into thin matchsticks</i>
150g	Cucumber <i>rinse & cut into thin matchsticks</i>
90ml	Plum Sauce
30g	Fresh Ginger <i>peel & grate</i>
2	Garlic Cloves <i>peel & grate</i>
1	Fresh Chilli <i>rinse, trim, deseed & finely chop</i>
660g	Pork Loin Chops

From Your Kitchen

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

1. BEGIN WITH BUTTERNUT Preheat the oven to 200°C. Spread the butternut discs on a roasting tray. Coat in oil, the NOMU rub, and seasoning. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

2. QUICK PICKLE To a bowl, add the vinegar, 30ml of sweetener (to taste), 90ml of water, and seasoning. Mix through the carrot & cucumber matchsticks, and set aside. Drain the pickling liquid just before serving.

3. YUM PLUM SAUCE In a smaller bowl, combine the plum sauce with the grated ginger & garlic and the chopped chilli (to taste). Set aside.

4. PERFECT PORK Pat the pork chops dry with paper towel. Using a pair of kitchen scissors or a knife, make a few shallow incisions along the fat to prevent the meat from buckling during frying. Coat in oil and season. Place a pan over medium-high heat. When hot, sear the pork chops, fat-side down, until the fat is rendered and crispy, 3-5 minutes. Then, fry until cooked through, 3-4 minutes per side. In the final 1-2 minutes, drain, discarding any excess oil, and baste with the spicy plum sauce. Remove from the heat and set aside.

5. A MEMORABLE MEAL Plate up the roasted butternut discs and the pickled veg. Serve the sticky pork chops alongside and drizzle with any remaining pan juices.



Chef's Tip

Air fryer method: Coat the butternut discs in oil, the NOMU rub, and seasoning. Air fry at 200°C until cooked through, 15-20 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	409kj
Energy	98kcal
Protein	7.3g
Carbs	9g
of which sugars	3.7g
Fibre	1.4g
Fat	2.9g
of which saturated	0.9g
Sodium	105mg

Allergens

Gluten, Allium, Wheat, Sulphites, Soy

Eat
Within
2 Days