



# UCOOK

## Pork Schnitzel & Roast Baby Potatoes

with a pea & Danish-style feta salad

Crispy baby potatoes, hot out of the oven, are plated up with a tender piece of butter-basted pork, drizzled with a homemade almond butter. Finished with a refreshing salad of greens, plump peas & creamy feta.

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**Hands-on Time:** 15 minutes

**Overall Time:** 35 minutes

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**Serves:** 1 Person

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**Chef:** Kate Gomba

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 Simple & Save

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 Paul Cluver | Village Chardonnay 2022

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## Ingredients & Prep

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200g	Baby Potato <i>rinse &amp; halve</i>
40g	Peas
20g	Salad Leaves <i>rinse &amp; roughly shred</i>
20g	Danish-style Feta <i>drain</i>
10g	Almonds <i>roughly chop</i>
150g	Pork Schnitzel (without crumb)

## From Your Kitchen

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

**1. OVEN-ROASTED POTATOES** Preheat the oven to 200°C. Spread the halved baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway).

**2. PEA & FETA SALAD** Boil the kettle. Submerge the peas in boiling water until plump, 2-3 minutes. Drain. In a salad bowl, toss together the shredded salad leaves, the plump peas, a drizzle of olive oil, and seasoning. Crumble over the drained feta. Set aside.

**3. ALMOND BUTTER** Place a pan over medium-high heat with 30g of butter. Once foaming, add the chopped almonds. Fry until toasted, 1-2 minutes. Remove from the heat.

**4. JUICY PORK** Return the pan to medium-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. In the final 30 seconds, baste with a knob of butter. Remove from the pan and season.

**5. GREAT JOB, CHEF** Plate up the roasted potatoes and the pork schnitzel. Drizzle over the almond butter. Serve the pea & feta salad on the side.



## Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

## Nutritional Information

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Per 100g

Energy	492kJ
Energy	118kcal
Protein	10.4g
Carbs	9g
of which sugars	1.7g
Fibre	1.6g
Fat	3.7g
of which saturated	1.3g
Sodium	84mg

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## Allergens

Tree Nuts, Cow's Milk

Cook  
within 2  
Days