



QCOOK

Crumbed Pork Bites & Chips

with tangy mayo & fresh cucumber

Hands-on Time: 25 minutes

Overall Time: 45 minutes

Simple & Save: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Stettyn Wines | Stettyn Family Range Shiraz

Nutritional Info	Per 100g	Per Portion
Energy	862kJ	4764kJ
Energy	206kcal	1139kcal
Protein	7g	38.7g
Carbs	17g	92g
of which sugars	1.1g	6.3g
Fibre	1.6g	8.6g
Fat	12.7g	70.2g
of which saturated	3.2g	17.8g
Sodium	187mg	1033mg

Allergens: Egg, Gluten, Allium, Wheat, Sulphites

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Potato <i>rinse & cut into thick chips</i>
450g	600g	Pork Mince
30ml	40ml	NOMU Cajun Rub
90ml	125ml	Cake Flour
450ml	600ml	Panko Breadcrumbs
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
45ml	60ml	Lemon Juice
150g	200g	Cucumber <i>rinse & roughly dice</i>
2 units	2 units	Tangy Mayo

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Egg/s
Paper Towel
Seasoning (salt & pepper)

1. OVEN CHIPS Preheat the oven to 200°C. Spread the potato chips on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 30-35 minutes (shifting halfway).

2. ON A ROLL In a bowl, combine the mince with the NOMU rub and seasoning. Mix well and divide into 12 [16] equal portions. Roll into small balls and flatten slightly to form mini patties.

3. PERFECT PORK PATTIES Whisk 2 eggs in a bowl. Prepare two shallow dishes: one containing the flour (seasoned lightly), and one containing the breadcrumbs. Coat each patty in the seasoned flour, dusting off any excess flour. Then, coat in the whisked egg, and, lastly, in the crumb. Repeat this step with each patty ball. Set aside.

4. CRISP UP THAT CRUMB Place a pan over medium heat with enough oil to cover the base. When hot, fry the crumbed patties until browned, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. You may need to do this step in batches.

5. SIMPLE SALAD To a bowl, add the salad leaves. Toss with the lemon juice (to taste), the cucumber, a drizzle of olive oil, and seasoning. Set aside.

6. DONE? YUM! Plate up the golden chips and the crispy pork bites. Serve the salad on the side. Drizzle it all with the loosened mayo and dig in!