



UCOOK

Cheesy Crispy Spuds & Pork Rump

with pumpkin seeds & fresh chives

What do you get when you combine maple-flavoured syrup, sriracha sauce, worcestershire sauce & kewpie mayo? A spicy sauce that transforms any ingredient into a taste bud triumph, Chef! This wow-factor sauce will be drizzled over butter-basted pork rump slices, which sides golden & cheesy baby potatoes. A fresh green salad is the final touch.

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Kate Gomba

Fan Faves

Cathedral Cellar Wines | Cathedral Cellar-Cabernet Sauvignon

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Ingredients & Prep

250g	Baby Potato <i>rinse & cut in half</i>
30g	Italian-style Hard Cheese <i>grate</i>
10g	Pumpkin Seeds
150g	Pork Rump Steak
5ml	NOMU BBQ Rub
50g	Cucumber <i>rinse & cut in half lengthways</i>
20ml	Lemon Juice
20g	Salad Leaves <i>rinse & shred</i>
40ml	Spicy Sauce <i>(10ml Sriracha Sauce, 5ml Worcestershire Sauce, 5ml Maple-flavoured Syrup & 20ml Kewpie Mayo)</i>
3g	Fresh Chives <i>rinse & thinly slice</i>

From Your Kitchen

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

1. ROAST POTATO 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). In the final 5-6 minutes, sprinkle over the grated cheese and roast until golden.

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 RUMP Place a pan over medium-high heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork, fat-side down, until crispy, 3-5 minutes. Flip the pork onto its side and sear until browned, 2-3 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 3-5 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 half-moons, the shredded salad leaves, the toasted pumpkin seeds, and seasoning.

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



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). In the final 3-5 minutes, sprinkle over the grated cheese and roast until golden.

Nutritional Information

Per 100g

Energy	542kJ
Energy	130kcal
Protein	8.8g
Carbs	10g
of which sugars	2.5g
Fibre	1g
Fat	3.1g
of which saturated	1.1g
Sodium	156mg

Allergens

Egg, Allium, Sulphites, Soy, Cow's Milk

Eat
Within
2 Days