



# WCOOK

## Smoky Pork Kassler Tagliatelle

with peas & spinach

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Alex Levett

**Wine Pairing:** Groote Post Winery | Groote Post-  
Sauvignon Blanc

### Nutritional Info

|                    | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy             | 640kJ    | 3890kJ      |
| Energy             | 153kcal  | 931kcal     |
| Protein            | 7.6g     | 46.2g       |
| Carbs              | 12g      | 73g         |
| of which sugars    | 3g       | 18g         |
| Fibre              | 1.5g     | 8.9g        |
| Fat                | 6.7g     | 40.5g       |
| of which saturated | 3.4g     | 20.4g       |
| Sodium             | 302mg    | 1835mg      |

**Allergens:** Sulphites, Egg, Gluten, Wheat, Cow's Milk,  
Alcohol, Allium

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

| Serves 1 | [Serves 2] |                                               |
|----------|------------|-----------------------------------------------|
| 75g      | 150g       | Tagliatelle Pasta                             |
| 180g     | 360g       | Pork Kassler Steak Cubes                      |
| 1        | 1          | Onion<br><i>peel &amp; roughly dice ½ [1]</i> |
| 1        | 1          | Garlic clove<br><i>peel &amp; grate</i>       |
| 30ml     | 60ml       | White Wine                                    |
| 50       | 100ml      | Crème Fraîche                                 |
| 15ml     | 30ml       | Grated Italian-style Hard Cheese              |
| 50g      | 100g       | Peas                                          |
| 40g      | 80g        | Spinach<br><i>rinse</i>                       |
| 20g      | 40g        | Piquanté Peppers<br><i>drain</i>              |
| 15ml     | 30ml       | Lemon Juice                                   |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Paper Towel  
Butter (optional)

**1. ITALIAN CLASSIC** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving a cup of pasta water, and toss through some oil to prevent sticking.

**2. CRISPY KASSLER** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the kassler cubes until crispy, 5-6 minutes (shifting occasionally). Remove from the pan (reserving any rendered fat) and set aside. Remove from the pan and drain on paper towel.

**3. CHEESY SAUCE & VEGGIES** Return the pan to medium heat with a drizzle of oil or a knob of butter. When hot, fry the onion until soft, 4-5 minutes (shifting occasionally). Add the garlic and fry until fragrant, 30-60 seconds (shifting constantly). Deglaze the pan with the wine. Remove from the heat and stir in the crème fraîche and  $\frac{3}{4}$  of the cheese. Reduce the heat and simmer until slightly reduced, 2-3 minutes (stirring occasionally). Add the cooked pasta, the peas, the crispy kassler, spinach, and seasoning. Toss until fully combined, and the spinach is wilted, 1-2 minutes. If the sauce is too thick, gradually add the reserved pasta water until a silky consistency.

**4. PERFECT PLATE OF PASTA** Dish up the creamy kassler pasta and sprinkle over the remaining grated cheese. Garnish with a scatter of piquanté peppers and drizzle over the lemon juice (to taste). You've earned it, Chef!