



UCOOK

Basil Pesto Potatoes & Pork Schnitzel

with crispy onion bits & Danish-style feta

You can't go wrong with potatoes and pork, Chef! Especially if the crispy potato pieces are coated in Pesto Princess Basil Pesto and the butter-basted pork is spiced with NOMU Italian Rub. Sided with a peppery radish salad and a garnish of crispy onions.

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Serves: 1 Person

Chef: Kate Gomba

Quick & Easy

Waterford Estate | Waterford Chardonnay

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Ingredients & Prep

200g	Potato Chunks
50ml	Pesto Princess Basil Pesto
150g	Pork Schnitzel (without crumb)
7,5ml	NOMU Italian Rub
20ml	Salad Dressing <i>(15ml White Wine Vinegar & 5ml Maple-flavoured Syrup)</i>
20g	Salad Leaves <i>rinse & roughly shred</i>
20g	Radish <i>rinse & roughly slice</i>
30g	Danish-style Feta <i>drain</i>
15ml	Crispy Onion Bits

From Your Kitchen

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

1. CRISPY POTS Coat the potato pieces in oil and season. Air fry at 200°C until crispy, 15-20 minutes (shifting halfway). Place in a bowl and mix in the basil pesto.

2. PORK Place a pan over medium-high heat with a drizzle of oil. Pat the schnitzel dry with paper towel and coat with the NOMU rub. 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.

3. QUICK SALAD In a bowl, combine the salad dressing with a drizzle of olive oil and seasoning. Add the shredded leaves, the sliced radish, the drained feta, and toss to combine.

4. TIME TO EAT Plate up the pesto potatoes, side with the pork schnitzel, the fresh salad, and sprinkle over the crispy onions. Well done, Chef!



Chef's Tip

Oven method: Preheat the oven to 200°C. Spread the potato pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	645kJ
Energy	154kcal
Protein	9.5g
Carbs	9g
of which sugars	2.3g
Fibre	1g
Fat	8.4g
of which saturated	2.4g
Sodium	211.9mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites, Cow's Milk

**Eat
Within
2 Days**