



# UCCOOK

## Pork & German-style Potato Salad

with sautéed green cabbage & fresh  
chives

A mouthwatering plate of juicy-on-the-inside, crispy-on-the-outside pork schnitzel, sided with a cabbage and potato salad that has a welcome warmth of Dijon mustard, dotted with pops of briny gherkins & fresh chives.

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**Hands-on Time:** 35 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People

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**Chef:** Thea Richter

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 **\*NEW Simple & Save**

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 **Strandveld | First Sighting Rosé**

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## Ingredients & Prep

400g	Potato <i>peeled (optional) &amp; cut into bite-sized pieces</i>
200g	Cabbage <i>finely sliced</i>
30ml	Dressing <i>(20ml White Wine Vinegar &amp; 10ml Dijon Mustard)</i>
300g	Pork Schnitzel (without crumb)
10ml	NOMU One For All Rub
50g	Gherkins <i>drained &amp; roughly chopped</i>
8g	Fresh Chives <i>rinsed &amp; finely chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter (optional)

**1. LET IT BOIL** Place a pot of cold salted water over a high heat. Add the potato pieces and bring to the boil. Once boiling, reduce the heat and simmer until soft, 15-20 minutes. Drain on completion.

**2. SAUERKRAUT-INSPIRED STEP** Place a pan over a medium-high heat with a drizzle of oil. When hot, fry the sliced cabbage until softened, 2-3 minutes (shifting occasionally). Add the dressing, a drizzle of oil, and a sweetener. Mix until combined. Once combined, immediately remove from the pan and place in a salad bowl.

**3. FRY BABY** Return the pan to a high heat with a drizzle of oil. When hot, pan-fry the schnitzel until golden and cooked through, 30-60 seconds per side. In the final minute, baste with 40g of butter or a drizzle of oil and the NOMU rub. Remove from the pan, season and reserve the remaining pan juices.

**4. MIX IT UP** To the bowl with the cabbage, add the cooked potatoes, the chopped gherkins, ½ the chopped chives, seasoning and mix until combined.

**5. LET'S EAT!** Pile up the potato salad, alongside with the juicy pork, drizzling over the remaining pan juices. Sprinkle over the remaining chives. Delish work, Chef!

## Nutritional Information

Per 100g

Energy	334kJ
Energy	80kcal
Protein	8.3g
Carbs	9g
of which sugars	1.2g
Fibre	1.6g
Fat	1.3g
of which saturated	0.4g
Sodium	124mg

## Allergens

Allium, Sulphites

Cook  
within 2  
Days