



# UCCOOK

## Pork & Classic Blue Cheese Sauce

with boiled baby potatoes

**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Kate Gomba

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

### Nutritional Info

	Per 100g	Per Portion
Energy	683kJ	3313kJ
Energy	163kcal	792kcal
Protein	8.7g	42g
Carbs	8g	40g
of which sugars	1.2g	5.9g
Fibre	1g	4.8g
Fat	10.3g	50g
of which saturated	5g	24.1g
Sodium	517mg	2508mg

**Allergens:** Cow's Milk, Allium, Tree Nuts

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3

[Serves 4]

600g	800g	Baby Potatoes <i>rinse &amp; halve</i>
60g	80g	Spinach <i>rinse</i>
540g	720g	Pork Kassler Steak
30ml	40ml	NOMU Roast Rub
150ml	200ml	Fresh Cream
60g	80g	Blue Cheese
8g	10g	Fresh Parsley <i>rinse &amp; pick</i>
30g	40g	Walnuts

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

**1. BUTTERY BABY POTATOES** Place the baby potatoes in a pot of salted water. Bring to a boil and cook until soft, 20-25 minutes. Drain and return to the pot with a knob of butter and the spinach. Replace the lid and shake the pot until the butter is melted and the leaves are wilted. Season and set aside.

**2. NOMU-SPICED PORK** Pat the kassler dry with paper towel. Using a pair of kitchen scissors or a knife, make a few shallow incisions along the fat to prevent the kassler from buckling during frying. Place a pan over medium-high heat. When hot, sear the kassler, fat-side down, until crispy, 3-5 minutes. Flip the kassler and sear until browned, 3-4 minutes per side. In the final 1-2 minutes, baste with a knob of butter (optional) and the NOMU rub.

**3. BLUE CHEESE SAUCE** Return the pan to a medium-low heat. Add the cream and simmer until slightly reduced, 3-4 minutes (stirring occasionally). Add the blue cheese and stir until the cheese has melted, 1-3 minutes. Season and cover.

**4. BEAUTIFUL COOKING** Plate up the baby potatoes. Side with the pork and pour over the dreamy blue cheese sauce. Sprinkle over the parsley and garnish with the walnuts. Well done, Chef!