



UCCOOK

Crispy Spuds & Pork Rump

with pumpkin seeds & fresh chives

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Fan Faves: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Strandveld | Grenache

Nutritional Info

	Per 100g	Per Portion
Energy	542kJ	3135kJ
Energy	130kcal	750kcal
Protein	8.8g	50.8g
Carbs	10g	55g
of which sugars	2.5g	14.3g
Fibre	1g	6g
Fat	5.2g	30.1g
of which saturated	1.1g	6.2g
Sodium	177mg	1024mg

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

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]		
750g	1kg	Baby Potato <i>rinse & cut in half</i>
90g	120g	Italian-style Hard Cheese <i>grate</i>
30g	40g	Pumpkin Seeds
450g	600g	Pork Rump Steak
15ml	20ml	NOMU BBQ Rub
150g	200g	Cucumber <i>rinse & cut in half lengthways</i>
60ml	80ml	Lemon Juice
60g	80g	Salad Leaves <i>rinse & shred</i>
120ml	160ml	Spicy Sauce <i>(30ml [40ml] Sriracha Sauce, 15ml [20ml] Worcestershire Sauce, 15ml [20ml] Maple-flavoured Syrup & 60ml [80ml] Kewpie Mayo)</i>
8g	10g	Fresh Chives <i>rinse & finely chop</i>

From Your Kitchen

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

1. ROAST POTATO Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). In the final 5-6 minutes, sprinkle over the cheese and roast until golden. Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

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, the salad leaves, the 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 chives. Look at you, Chef!