



# UCCOOK

## Glazed Pork Neck & Chilli-lime Potatoes

with fresh coriander & Danish-style feta

**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

**Adventurous Foodie:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Creation Wines | Creation Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	981kj	5369kj
Energy	235kcal	1284kcal
Protein	4.6g	25.1g
Carbs	15g	80g
of which sugars	6.3g	34.3g
Fibre	0.8g	4.4g
Fat	16.9g	92.2g
of which saturated	6.3g	34.4g
Sodium	171mg	935mg

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

**Spice Level:** Mild

Eat Within 2 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
250g	500g	Baby Potatoes <i>rinse &amp; cut in half</i>
5ml	10ml	Chinese 5-spice
15ml	30ml	Lime Juice
1	1	Fresh Chilli <i>rinse, trim, deseed &amp; finely chop</i>
3g	5g	Fresh Coriander <i>rinse, pick &amp; finely chop</i>
1	1	Garlic Clove <i>peel &amp; grate</i>
160g	320g	Pork Neck Steak
50ml	100ml	BBQ Sauce
20g	40g	Salad Leaves <i>rinse &amp; roughly shred</i>
20g	40g	Danish-style Feta <i>drain</i>
5g	10g	Crispy Onion Bits

## From Your Kitchen

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

**1. POTATOES** Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil, the Chinese-5 spice, and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. MAKE THE DRESSING** In a salad bowl, combine the lime juice, the chilli (to taste), the coriander, the garlic (to taste), and a drizzle of olive oil.

**3. PORK NECK** Place a pan over medium-high heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork until browned, 4-6 minutes per side. In the final 1-2 minutes, baste with the BBQ sauce. Remove from the pan with all the pan juices, and rest for 5 minutes before slicing and seasoning.

**4. SOME FRESHNESS** In a bowl, combine the salad leaves, the feta, a drizzle of olive oil, and seasoning.

**5. DINNER IS READY** Add the roasted potatoes to the dressing and toss to combine. Plate up the limey potatoes, side with the pork slices, and drizzle over the pan juices. Serve alongside the fresh salad and sprinkle over the crispy onions. Well done, Chef!