



UCCOOK

Pork Kassler Mac & Cheese

with sweet piquanté peppers & fresh parsley

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Fan Faves: Serves 1 & 2

Chef: Rhea Hsu

Wine Pairing: Groote Post Winery | Groote Post Chenin Blanc

Nutritional Info	Per 100g	Per Portion
Energy	1148kJ	4813kJ
Energy	275kcal	1151kcal
Protein	14.1g	59g
Carbs	19g	80g
of which sugars	2.1g	8.6g
Fibre	1g	4g
Fat	15.4g	64.4g
of which saturated	8.3g	34.9g
Sodium	548mg	2296mg

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

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
100g	200g	Macaroni Pasta
60ml	125ml	Fresh Cream
60g	120g	Grated Cheddar Cheese
180g	360g	Pork Kassler Steak
5ml	10ml	NOMU One For All Rub
20g	40g	Piquanté Peppers <i>drain</i>
3g	5g	Fresh Parsley <i>rinse, pick & finely chop</i>

From Your Kitchen

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

- 1. MAKE SOME MAC** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving a cup of the pasta water, and return to the pot. Mix through the cream, the cheese, and seasoning.
- 2. CRISPY KASSLER** Pat the pork kassler dry with paper towel and cut into small chunks. Place a pan over medium-high heat with a drizzle of oil. When hot, fry the kassler cubes until crispy, 5-6 minutes (shifting occasionally). In the final 1-2 minutes, baste with the NOMU rub. Remove from the pan and set aside.
- 3. ALMOST DONE** When the mac & cheese is done, stir through the crispy pork kassler, the peppers, and ½ the parsley.
- 4. SMOKY, CHEESY DELICIOUSNESS** Plate up a generous helping of the smoky kassler mac & cheese. Sprinkle over the remaining parsley. Simple yet stunning, Chef!