



# UCOOK

## Pork & Garlic Potatoes

with fresh parsley & chilli green beans

Crispy pork kassler is drizzled with a homemade remoulade loaded with anchovies, capers, mustard, and mayo. Sided with smashed baby potatoes drizzled with roasted garlic oil and sprinkled with Italian-style cheese. Your mouth will be watering!

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**Hands-on Time:** 35 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People


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**Chef:** Wandile Mabaso

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 Adventurous Foodie

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 Leopard's Leap | Culinaria Pinot Noir  
Chardonnay

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## Ingredients & Prep

8	Garlic Cloves
800g	Baby Potatoes
40g	Anchovy Pieces <i>drained &amp; roughly chopped</i>
200ml	That Mayo - Original + Low Fat Plain Yoghurt <i>(100ml That Mayo (Original) &amp; 100ml Low Fat Plain Yoghurt)</i>
40g	Capers <i>drained</i>
100g	Gherkins <i>drained &amp; finely chopped</i>
15g	Fresh Parsley <i>rinsed, picked &amp; roughly chopped</i>
20ml	Mustard Dijon
160ml	Grated Italian Style Hard Cheese
720g	Pork Kassler Loin Steak
320g	Green Beans <i>rinsed &amp; trimmed</i>
10ml	Chilli Flakes

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Butter

**1. GARLICKY GOODNESS** Preheat the oven to 200°C. Place the whole, unpeeled garlic cloves in a small baking dish with a large knob of butter and enough oil to cover the base. Pop in the hot oven and bake for 15-20 minutes or until the garlic is soft. On completion, crush the cloves into the oil.

**2. BOILED POTS** Place the baby potatoes in a pot of salted water over a high heat and pop on a lid. Once boiling, reduce the heat. Allow to boil for 10-15 minutes until easily pierced with a fork but still firm. Drain on completion.

**3. REMMMOULADE** In a bowl, combine the chopped anchovies (to taste), the creamy mayo, the drained capers (to taste), the chopped gherkins (to taste), ½ the chopped parsley, and the mustard.

**4. CRUSH THE POTS** Place the parboiled potatoes on a roasting tray and spread out in a single layer. Using a fork or masher, gently press down on them, splitting the skin, but keeping them in one piece. Spoon over the garlic oil (to taste) and sprinkle over the grated cheese and seasoning. Roast in the hot oven for 15-20 minutes until crispy and golden.

**5. CRISPY KASSLER** Pat the pork kassler dry with some paper towel and coat in oil. Using a pair of kitchen scissors or a knife, make a few shallow incisions along the fat to prevent the meat from buckling during frying. Place a large nonstick pan over a medium-high heat. When hot, sear the kassler fat-side down for 3-5 minutes until the fat becomes rendered and crispy. Then, fry for 3-4 minutes per side until cooked through.

**6. BEANS WITH A KICK!** Return the pan to a medium-high heat with a splash of water. When starting to bubble, simmer the trimmed green beans for 6-7 minutes until cooked al dente. Toss with a drizzle of any remaining garlic oil, the chilli flakes (to taste), and seasoning.

**7. WOWZERS** Plate up the crispy kassler drizzled with the creamy remoulade. Side with the garlicky smashed potatoes and the chilli green beans. Sprinkle over the remaining parsley. Dive in, Chef!



## Chef's Tip

If you would like less sodium in your meal or find kassler tastes too salty, rinse the kassler with water before frying.

## Nutritional Information

Per 100g

Energy	565kj
Energy	135kcal
Protein	8.6g
Carbs	10g
of which sugars	1.5g
Fibre	1.2g
Fat	6.6g
of which saturated	2.7g
Sodium	7mg

## Allergens

Egg, Dairy, Allium, Sulphites, Fish

Cook  
within  
4 Days