



# UCCOOK

## Pork Kassler & Kimchi Cucumber Rice

**with plumped edamame beans**

It's a dégustation of fermentation and savoury temptation, Chef! Fluffy basmati rice is elevated with fresh cucumber & kimchi, a fermented Korean side dish. On top goes crispy pork kassler chunks with plump edamame beans. Finished with a mayo drizzle, herbaceous coriander & black sesame seeds.

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**Hands-on Time:** 20 minutes

**Overall Time:** 20 minutes

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**Serves:** 1 Person

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**Chef:** Jade Summers

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Quick & Easy

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Waterford Estate | Waterford Grenache Noir

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### Ingredients & Prep

100ml	Jasmine Rice <i>rinse</i>
50g	Kimchi
100g	Cucumber <i>rinse &amp; cut into bite-sized pieces</i>
40g	Edamame Beans
30ml	Mayo
180g	Pork Kassler Chunks
10ml	Lemon Juice
3g	Fresh Coriander <i>rinse &amp; pick</i>
5ml	Black Sesame Seeds

### From Your Kitchen

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

**1. KIMCHI RICE** Boil the kettle. Place the rinsed rice in a pot with 200ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork, add the kimchi, the cucumber pieces and seasoning. Cover and set aside.

**2. PLUMP EDAMAME & MAYO** Submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside. Loosen the mayo with a splash of water until drizzling consistency.

**3. CRISPY KASSLER** Place a pan over high heat with a drizzle of oil. When hot, fry the kassler chunks until crispy, 5-6 minutes (shifting occasionally). Remove from the pan, season and set aside.

**4. TIME TO DINE** Make a bed of the kimchi rice, top with the crispy kassler, and the plumped beans. Drizzle over the mayo and the lemon juice (to taste). Garnish with the picked coriander and the seeds. Enjoy, Chef!



### Chef's Tip

Air fryer method: Air fry the kassler chunks at 200°C until crispy, 6-8 minutes (shifting halfway).

### Nutritional Information

Per 100g

Energy	727kJ
Energy	174kcal
Protein	8.2g
Carbs	17g
of which sugars	1.3g
Fibre	1.2g
Fat	8.2g
of which saturated	2.1g
Sodium	449mg

### Allergens

Allium, Sesame, Sulphites, Soy

Eat  
Within  
3 Days