

# UCOOK

## Chargrilled Corn & Tex-Mex Style Pork

with herby crème fraîche & a baby tomato salsa

A dollop of butter on corn on the cob is a classic, but if you want to try something that adds a wow-factor to your plate, a coriander crème fraîche is the way to go. Served with Old Stone Mill Mexican Spice-infused pork fillet, a zesty cucumber & baby tomato salsa, and a spicy hit of jalapeños.

---

**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

---

**Serves:** 3 People

---

**Chef:** Kate Gomba

---

\*New Calorie Conscious

---

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook



## Ingredients & Prep

|        |                                                              |
|--------|--------------------------------------------------------------|
| 3      | Corn On The Cob<br><i>remove silks &amp; cut into thirds</i> |
| 450g   | Pork Fillet                                                  |
| 22,5ml | Old Stone Mill Mexican Spice                                 |
| 300g   | Cucumber<br><i>rinse &amp; cut in half lengthways</i>        |
| 240g   | Baby Tomatoes<br><i>rinse &amp; cut into quarters</i>        |
| 45ml   | Lime Juice                                                   |
| 150ml  | Crème Fraîche                                                |
| 8g     | Fresh Coriander<br><i>rinse, pick &amp; finely chop</i>      |
| 45g    | Sliced Pickled Jalapeños<br><i>drain &amp; roughly chop</i>  |

## From Your Kitchen

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

**1. CORN** Place a pan (that has a lid) over medium heat with enough water to cover the base. Add the corn and bring to a simmer. Once simmering, cover and cook until all the water has evaporated, 8-10 minutes. Add a drizzle of oil and fry until lightly charred, 4-5 minutes (turning as it colours). Remove from the pan and set aside. Alternatively, air fry at 200°C until tender and lightly golden, 12-15 minutes (shifting halfway).

**2. PORK FILLET** Place a pan (that has a lid) over medium heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork until browned, 4-5 minutes on one side. Flip, cover with the lid, lower the heat, and fry until cooked through, 6-8 minutes. During the final 1-2 minutes, spice the pork with the Mexican spice. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**3. SOME FRESHNESS** Using a spoon or a knife, gently scoop out the seeds from the cucumber and cut into half moons. In a bowl, combine the tomatoes, the cucumber, the lime juice (to taste), ½ the coriander, and seasoning. In a small bowl, combine the crème fraîche with the remaining coriander.

**4. DINNER IS READY** Smear the corn with the herby crème fraîche, sprinkle over the chopped jalapeños (to taste), serve alongside the pork slices, and the tomato salsa. Well done, Chef!



## Chef's Tip

To achieve perfectly charred and smoky corn on the cob, place the corn directly on a hot grill, turning every 2-3 minutes, until the kernels are charred evenly, 8-10 minutes.

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 416kj   |
| Energy             | 100kcal |
| Protein            | 8.3g    |
| Carbs              | 5g      |
| of which sugars    | 2g      |
| Fibre              | 1g      |
| Fat                | 4.9g    |
| of which saturated | 2.6g    |
| Sodium             | 78.3mg  |

## Allergens

Cow's Milk, Allium, Sulphites

Eat  
Within  
2 Days