



UCOOK

Charred Corn & Spicy Pork Neck

with Danish-style feta & tomatoes

A Tex-Mex inspired salad with all the trimmings! Fresh green leaves are tossed with dots of charred corn, yummy fried beans, tomatoes, and jalapeño pieces. Topped with butter-basted pork slices and drizzled with a lime-flavoured sour cream. All garnished with creamy feta and fresh coriander.

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Serves: 4 People

Chef: Kate Gomba

Quick & Easy

Bertha Wines | Bertha Rosé

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Ingredients & Prep

640g	Pork Neck Steak
40ml	NOMU Cajun Rub
400g	Corn
480g	Black Beans <i>drain & rinse</i>
200ml	Sour Cream
10g	Fresh Coriander <i>rinse, pick & roughly chop</i>
60ml	Lemon Juice
80g	Green Leaves <i>rinse</i>
2	Tomatoes <i>rinse & roughly dice</i>
40g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
120g	Danish-style Feta <i>drain</i>

From Your Kitchen

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

1. PORK 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 minute, baste with ½ the NOMU rub and a knob of butter. Remove from the pan and rest for 5 minutes before slicing and seasoning.

2. CORN & BEANS While the pork is on the go, place a pan over medium-high heat with a drizzle of oil and a knob of butter. When hot, fry the corn until lightly charred, 4-5 minutes (shifting occasionally). Add the drained beans and the remaining NOMU rub, and fry until warmed through, 3-4 minutes. Remove from the heat and season.

3. DRESSING In a small bowl, combine the sour cream, ½ the chopped coriander, the lemon juice (to taste), and seasoning. Loosen with water in 5ml increments until drizzling consistency.

4. DINNER IS READY In a salad bowl, make a bed of the rinsed green leaves. Scatter over the beans & corn, the diced tomatoes, and the chopped jalapeño (to taste). Top with the pork slices and drizzle over the tangy sour cream. Top with the drained feta and garnish with the remaining coriander. Well done, Chef!

Nutritional Information

Per 100g

Energy	878kJ
Energy	210kcal
Protein	5.5g
Carbs	9g
of which sugars	2g
Fibre	1.7g
Fat	16.9g
of which saturated	6.7g
Sodium	201mg

Allergens

Cow's Milk, Allium, Sulphites

Eat
Within
2 Days