



# UCCOOK

## Tangy Bulgur & Kassler

with balsamic vinegar

**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Jade Summers

**Wine Pairing:** Creation Wines | Creation Viognier

### Nutritional Info

	Per 100g	Per Portion
Energy	603kJ	3489kJ
Energy	144kcal	835kcal
Protein	8.4g	48.6g
Carbs	15g	85g
of which sugars	3g	17.5g
Fibre	2.3g	13.6g
Fat	5.8g	33.6g
of which saturated	2.8g	16.5g
Sodium	379mg	2196mg

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

**Spice Level:** None

Eat Within 2 Days

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
225ml	300ml	Bulgur Wheat
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>
60g	80g	Piquanté Peppers <i>drain</i>
150g	150g	Julienne Carrots
150g	200g	Cucumber <i>rinse &amp; roughly dice</i>
120g	160g	Danish-style Feta <i>drain</i>
225g	300g	Sliced Onions
120g	160g	Corn
540g	720g	Pork Kassler Steak Chunks
90ml	125ml	White Balsamic Vinegar

## From Your Kitchen

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

**1. LOAD THE BULGUR** Boil the kettle. Place the bulgur wheat in a pot with 450ml [600ml] of boiling water, a drizzle of oil, and seasoning. Simmer until cooked through, 8-10 minutes. Drain if necessary, and fluff with a fork. Toss through the parsley, the peppers, the carrots, the cucumber, the feta, and season.

**2. ONION & CORN** Place a pan over medium heat with a drizzle of oil. When hot, fry the onion, and the corn until golden, 6-7 minutes (shifting occasionally). Remove from the heat and add to the bulgur.

**3. CRISPY KASSLER** Return the pan to medium heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, fry the kassler until crispy, 5-6 minutes. Remove from the pan and set aside.

**4. THIS WILL FILL YOU UP!** Dish up the bulgur salad and top with the kassler. Drizzle over the balsamic vinegar.