



# UCCOOK

## Mediterranean Pork Bowl

with couscous & olives

**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

**Simple & Save:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Bertha Wines | Bertha Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	467.3kJ	2492kJ
Energy	111.8kcal	596kcal
Protein	8.7g	46.4g
Carbs	11.6g	61.7g
of which sugars	2.9g	15.2g
Fibre	2.2g	11.8g
Fat	2.8g	14.7g
of which saturated	0.6g	3.3g
Sodium	152.6mg	813.6mg

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

**Spice Level:** None

Eat Within 2 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
20g	40g	Pitted Kalamata Olives <i>drain &amp; roughly slice</i>
3g	5g	Fresh Oregano <i>rinse &amp; pick</i>
10ml	20ml	Sunflower Seeds
30ml	60ml	Red Pepper Hummus
7.5ml	15ml	NOMU Roast Rub
1	1	Onion <i>peel &amp; cut into thin wedges</i>
50ml	100ml	Couscous
150g	300g	Pork Schnitzel (without crumb)
120g	240g	Carrot <i>rinse, trim, peel &amp; cut into bite-sized pieces</i>

## From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Butter

Paper Towel

**1. ROAST** Preheat the oven to 200°C. Spread the carrot and onion on a roasting tray. Coat in oil, ½ of the NOMU rub, and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

**2. COUSCOUS** Boil the kettle. Place the couscous in a bowl with 50ml [100ml] of boiling water. Stir through a drizzle of olive oil and seasoning. Cover and steam until rehydrated, 5-8 minutes. Fluff with a fork.

**3. TOAST** Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**4. PORK SCHNITZEL** Return the pan to medium-high heat with a drizzle of oil. Pat the schnitzel dry with paper towel, coat with the remaining rub, and season. Fry the pork until browned and cooked through, 30-60 seconds per side. In the final 30 seconds, baste with a knob of butter and remove from the pan. Cut into bite-sized pieces just before serving.

**5. JUST BEFORE SERVING** In a bowl, combine the couscous, roasted veggies, pork strips, sunflower seeds, olives, ½ of the oregano, a generous drizzle of olive oil, and season.

**6. DINNER IS READY** Bowl up the loaded couscous, top with dollops of the hummus, and garnish with the remaining oregano. Dig in, Chef!