



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: Muratie Wine Estate | Muratie Isabella Chardonnay

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	379.4mg	2196mg

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

Spice Level: None

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
225ml	300ml	Bulgur Wheat
8g	10g	Fresh Parsley <i>rinse, pick & roughly chop</i>
60g	80g	Piquanté Peppers <i>drain</i>
150g	150g	Julienne Carrots
150g	200g	Cucumber <i>rinse & 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	120ml	White Balsamic Vinegar

From Your Kitchen

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 (shifting occasionally). 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.