

UCCOOK

Cheesy Crispy Spuds & Kassler

with a cucumber & feta salad

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Fan Faves: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Groote Post Winery | Groote Post-Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	543kJ	4476kJ
Energy	130kcal	1070kcal
Protein	6.3g	52.3g
Carbs	10g	80g
of which sugars	2.8g	23.2g
Fibre	1.6g	13.3g
Fat	7.2g	59g
of which saturated	2.2g	18g
Sodium	341mg	2814mg

Allergens: Sulphites, Egg, Cow's Milk, Soya, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
250g	500g	Baby Potatoes <i>rinse & cut in half</i>
5ml	10ml	NOMU BBQ Rub
30g	60g	Italian-style Hard Cheese <i>grate</i>
180g	360g	Pork Kassler Steak
50g	100g	Cucumber <i>rinse & cut in half-lengthways</i>
1	1	Lemon <i>rinse & cut ½ [1] into wedges</i>
20g	40g	Green Leaves
20g	40g	Danish-style Feta
50ml	100ml	Smoky Mayo <i>(30ml [60ml] Kewpie Mayo, 5ml [10ml] Worcestershire Sauce, 5ml [10ml] Maple Syrup & 10ml [20ml] BBQ Sauce)</i>

From Your Kitchen

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

1. ROAST POTATO Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil, ½ the NOMU rub, and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway). In the final 5-6 minutes, sprinkle over the cheese and roast until golden. Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. KASSLER Pat the kassler dry with paper towel. Using a pair of kitchen scissors or a knife, make a few shallow incisions along the fat to prevent the kassler from buckling during frying. Place a pan over medium-high heat. When hot, sear the kassler, fat-side down, until crispy, 3-5 minutes. Flip the kassler, baste with the remaining NOMU rub, and sear until browned, 2-3 minutes per side.

3. SALAD Using a spoon or a knife, gently scoop out the seeds from the cucumber and cut into half-moons. In a bowl, combine the lemon juice with a drizzle of olive oil. Toss through the cucumber, the green leaves, the feta, and seasoning.

4. TIME TO EAT Plate up the cheesy potatoes alongside the pork kassler, drizzled with the smoky mayo. Side with the fresh salad. Look at you, Chef!