



UCOOK

Pork Schnitzel & Roast Baby Potatoes

with a pea & Danish-style feta salad

Crispy baby potatoes, hot out of the oven, are plated up with a tender piece of butter-basted pork, drizzled with a homemade almond butter. Finished with a refreshing salad of greens, plump peas & creamy feta.

Hands-on Time: 20 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Kate Gomba

 Simple & Save

 Paul Cluver | Village Chardonnay 2022

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Ingredients & Prep

400g	Baby Potato <i>rinse & halve</i>
80g	Peas
40g	Salad Leaves <i>rinse & roughly shred</i>
40g	Danish-style Feta <i>drain</i>
20g	Almonds <i>roughly chop</i>
300g	Pork Schnitzel (without crumb)

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter

1. OVEN-ROASTED POTATOES Preheat the oven to 200°C. Spread the halved baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway).

2. PEA & FETA SALAD Boil the kettle. Submerge the peas in boiling water until plump, 2-3 minutes. Drain. In a salad bowl, toss together the shredded salad leaves, the plump peas, a drizzle of olive oil, and seasoning. Crumble over the drained feta. Set aside.

3. ALMOND BUTTER Place a pan over medium-high heat with 60g of butter. Once foaming, add the chopped almonds. Fry until toasted, 1-2 minutes. Remove from the heat.

4. JUICY PORK Return the pan to medium-high heat with a drizzle of oil. Pat the schnitzel dry with paper towel. When hot, sear the schnitzel until browned, 30-60 seconds per side. In the final 30 seconds, baste with a knob of butter. Remove from the pan and season.

5. GREAT JOB, CHEF Plate up the roasted potatoes and the pork schnitzel. Drizzle over the almond butter. Serve the pea & feta salad on the side.



Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	492kJ
Energy	118kcal
Protein	10.4g
Carbs	9g
of which sugars	1.7g
Fibre	1.6g
Fat	3.7g
of which saturated	1.3g
Sodium	84mg

Allergens

Tree Nuts, Cow's Milk

Cook
within 2
Days