

UCOOK

Pork Kassler & Kimchi Cucumber Rice

with plumped edamame beans

It's a dégustation of fermentation and savoury temptation, Chef! Fluffy basmati rice is elevated with fresh cucumber & kimchi, a fermented Korean side dish. On top goes crispy pork kassler chunks with plump edamame beans. Finished with a mayo drizzle, herbaceous coriander & black sesame seeds.

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Serves: 2 People

Chef: Jade Summers

Quick & Easy

Waterford Estate | Waterford Grenache Noir

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Ingredients & Prep

200ml	Jasmine Rice <i>rinse</i>
100g	Kimchi
200g	Cucumber <i>rinse & cut into bite-sized pieces</i>
80g	Edamame Beans
60ml	Mayo
360g	Pork Kassler Chunks
20ml	Lemon Juice
5g	Fresh Coriander <i>rinse & pick</i>
10ml	Black Sesame Seeds

From Your Kitchen

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

1. KIMCHI RICE Boil the kettle. Place the rinsed rice in a pot with 400ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork, add the kimchi, the cucumber pieces and seasoning. Cover and set aside.

2. PLUMP EDAMAME & MAYO Submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside. Loosen the mayo with a splash of water until drizzling consistency.

3. CRISPY KASSLER Place a pan over high heat with a drizzle of oil. When hot, fry the kassler chunks until crispy, 5-6 minutes (shifting occasionally). Remove from the pan, season and set aside. You may need to do this step in batches.

4. TIME TO DINE Make a bed of the kimchi rice, top with the crispy kassler, and the plumped beans. Drizzle over the mayo and the lemon juice (to taste). Garnish with the picked coriander and the seeds. Enjoy, Chef!



Chef's Tip

Air fryer method: Air fry the kassler chunks at 200°C until crispy, 6-8 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	727kj
Energy	174kcal
Protein	8.2g
Carbs	17g
of which sugars	1.3g
Fibre	1.2g
Fat	8.2g
of which saturated	2.1g
Sodium	449mg

Allergens

Allium, Sesame, Sulphites, Soy

Eat
Within
3 Days