



# UCCOOK

## Pork Neck & Eric's Garlic Bread

with a fresh cucumber salad

My dad's epic garlic & cheese bread is unmatched! Served with succulent pork neck steak and a fresh cucumber and pickled pepper salad. Garlicky, cheesy and crispy! What more could you ask for?

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**Hands-On Time:** 10 minutes

**Overall Time:** 25 minutes

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**Serves:** 1 Person

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**Chef:** Megan Bure

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 Fan Faves

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 Boschendal | Rose Garden Rosé

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## Ingredients & Prep

1	Garlic Clove <i>peeled &amp; grated</i>
4g	Fresh Parsley <i>rinsed, picked &amp; roughly chopped</i>
1	Sourdough Baguette
2 slices	Gouda Cheese <i>cut in half</i>
160g	Pork Neck Steak
10ml	Red Wine Vinegar
20g	Salad Leaves <i>rinsed</i>
25g	Pickled Bell Peppers <i>drained &amp; roughly chopped</i>
50g	Cucumber <i>sliced into half-moons</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Tinfoil  
Paper Towel  
Sugar/Sweetener/Honey  
Butter

**1. GARLIC & CHEESE BAGUETTE** Preheat the oven to 200°C. In a small bowl, combine the grated garlic, ½ the chopped parsley, 20ml of oil, and seasoning. Place the baguette on a chopping board and cut 4 horizontal incisions along the top of the baguette - don't cut all the way through! Smear each incision with the garlic oil and insert a slice of cheese inside each incision. Wrap the stuffed baguette in tinfoil, place on a baking tray, and pop in the hot oven. Bake for 15-20 minutes until warmed through. In the final 3-5 minutes, remove the tinfoil and bake until crisp and the cheese has melted.

**2. SIZZLING STEAK** Pat the pork neck steak dry with some paper towel and season. Place a nonstick pan over a medium-high heat with a drizzle of oil. When hot, fry the pork for 4-5 minutes per side (this time may vary depending on the thickness of the pork) until cooked through and golden. In the final minute, baste with a knob of butter. Remove from the pan on completion and allow to rest for 5 minutes. Season to taste.

**3. LOOKING FRESH** In a bowl, combine the vinegar, a drizzle of oil, a sweetener of choice, and seasoning. Add the rinsed salad leaves, the chopped pickled peppers and the cucumber half-moons. Toss until fully combined.

**4. LET'S EAT!** Plate up the cheesy garlic baguette. Side with the pork neck steak and the fresh salad. Sprinkle over the remaining parsley. Divine, Chef!



## Chef's Tip

The garlic bread can be grilled over hot coals instead of roasted in the oven. So, if you have the time and enjoy a braai, plan ahead for this meal and get one going!

## Nutritional Information

Per 100g

Energy	903kJ
Energy	216Kcal
Protein	12.4g
Carbs	16g
of which sugars	2.9g
Fibre	0.8g
Fat	11.1g
of which saturated	4.6g
Sodium	11mg

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 2  
Days