



UCCOOK

Pork & Classic Blue Cheese Sauce

with boiled baby potatoes

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Kate Gomba

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

Nutritional Info

	Per 100g	Per Portion
Energy	683kj	3313kj
Energy	163kcal	792kcal
Protein	8.7g	42g
Carbs	8g	40g
of which sugars	1.2g	5.9g
Fibre	1g	4.8g
Fat	10.3g	50g
of which saturated	5g	24.1g
Sodium	517mg	2508mg

Allergens: Cow's Milk, Allium, Tree Nuts

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Baby Potatoes <i>rinse & halve</i>
20g	40g	Spinach <i>rinse</i>
180g	360g	Pork Kassler Steak
10ml	20ml	NOMU Roast Rub
50ml	100ml	Fresh Cream
20g	40g	Blue Cheese
3g	5g	Fresh Parsley <i>rinse & pick</i>
10g	20g	Walnuts

From Your Kitchen

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

1. BUTTERY BABY POTATOES Place the baby potatoes in a pot of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain and return to the pot with a knob of butter and the spinach. Replace the lid and shake the pot until the butter is melted and the leaves are wilted. Season and set aside.

2. NOMU-SPICED PORK 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 and sear until browned, 3-4 minutes per side. In the final 1-2 minutes, baste with a knob of butter (optional) and the NOMU rub.

3. BLUE CHEESE SAUCE Return the pan to a medium-low heat. Add the cream and simmer until slightly reduced, 2-3 minutes (stirring occasionally). Add the blue cheese and stir until the cheese has melted, 1-3 minutes. Season and cover.

4. BEAUTIFUL COOKING Plate up the baby potatoes. Side with the pork and pour over the dreamy blue cheese sauce. Sprinkle over the parsley and garnish with the walnuts. Well done, Chef!