



UCCOOK

Pork Chops & Crispy Cheese Wontons

with an Asian-dressed salad & sweet chilli sauce

Juicy pork chops basted in NOMU Oriental rub & garlic is sided with crispy corn & cheese-filled wontons with sweet chilli sauce for dipping. A fresh mixed leaf & cucumber salad dressed in a soy vinaigrette completes this delicious Asian-inspired dish.


Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Rhea Hsu

 Adventurous Foodie

 Creation Wines | Creation Syrah Grenache 2020

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Ingredients & Prep

50g	Grated Mozzarella
40g	Corn
1	Spring Onion <i>finely sliced, keeping the white & green parts separate</i>
10ml	NOMU Oriental Rub
5	Wonton Wrappers
20g	Salad Leaves <i>rinsed & roughly shredded</i>
50g	Cucumber <i>cut into half-moons</i>
20g	Radish <i>rinsed & sliced into rounds</i>
22,5ml	Soy Vinaigrette <i>(15ml Low Sodium Soy Sauce, 5ml Rice Wine Vinegar & 2,5ml Sesame Oil)</i>
220g	Pork Loin Chop
1	Garlic Clove <i>peeled & grated</i>
45ml	Sweet Chilli Sauce

From Your Kitchen

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

1. WRAP IT UP In a bowl, combine the grated mozzarella, the corn, ½ the spring onion greens, ⅓ of the rub, and seasoning. Place a heaped tablespoon of the corn filling into the center of each wonton wrapper. Fold each wrapper into a triangle and press the edges to seal the filling inside (you can use water to stick the edges together).

2. IT'S SOY FRESH In a salad bowl, combine the shredded salad leaves, the cucumber half-moons, the sliced radish, and the spring onion whites. In a small bowl, combine the soy vinaigrette with a sweetener of choice (to taste) and seasoning. Just before serving, drizzle the soy vinaigrette over the salad and toss to combine.

3. FRY-YAY Place a pan over medium-high heat with enough oil to cover the base. When hot, add the filled wontons and fry for 1-2 minutes per side or until golden. Drain on paper towel.

4. CHOP CHOP Pat the pork chop dry with paper towel. Using a pair of kitchen scissors or a knife, make a few shallow incisions along the fat to prevent the meat from buckling during frying. Coat in oil, and season. Return the pan to medium-high heat. When hot, sear the pork chop, fat-side down, for 3-5 minutes until the fat is rendered and crispy. Then, fry for 3-4 minutes per side until cooked through. In the final 1-2 minutes, baste with a knob of butter, the remaining rub, and the grated garlic. Remove from the pan, reserving any pan juices, season to taste and rest for 3-5 minutes.

5. YOU'VE GOT ME WONTON MORE Plate up the pork chop and drizzle over the pan juices. Side with the dressed salad and the crispy cheese wontons. Garnish with the remaining spring onion greens and serve with the sweet chilli sauce for dipping. Wow, Chef!

Nutritional Information

Per 100g

Energy	560kj
Energy	134kcal
Protein	12.5g
Carbs	45g
of which sugars	4.9g
Fibre	0.9g
Fat	4.3g
of which saturated	1.9g
Sodium	395mg

Allergens

Gluten, Dairy, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Cook
within 2
Days