

# UCOOK

## Pork Fillet & Chips

with chivey That Mayo & a fresh salad

This dish features golden pork fillet served alongside hearty potato wedges and a creamy, tangy That Mayo, laced with chives for dunking. Finish that off with a fresh salad of tomato & Kalamata olives and you are ready to dive into dinner, Chef!

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**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

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**Serves:** 3 People

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**Chef:** Dolly Matsubukanye

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 Quick & Easy

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 Strandveld | Adamastor White Blend

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## Ingredients & Prep

600g	Potato <i>rinsed &amp; cut into wedges</i>
8g	Fresh Chives
60g	Salad Leaves
2	Tomatoes
60g	Pitted Kalamata Olives
90ml	That Mayo (Original)
450g	Pork Fillet
2	Lemons <i>1½ cut into wedges</i>

## From Your Kitchen

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

**1. YOU HAD ME AT WEDGES** Preheat the oven to 220°C. Place the potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven for 35-40 minutes until cooked through and crisping up, shifting halfway.

**2. FOR SOME FRESHNESS** Rinse the chives and the salad leaves. Finely slice the rinsed chives and cut the tomatoes into thin wedges. Drain and halve the olives.

**3. MAKE SOME MMMAYO** In a bowl, combine the mayo, ½ the chopped chives, and seasoning. Loosen with a splash of water. Set aside.

**4. PORK FILLET** Place a pan over medium-high heat. Pat the pork fillet dry with paper towel. Coat in oil and season. When hot, sear the pork for 6-8 minutes, shifting and turning as it colours. Rest for 5 minutes. Thinly slice and lightly season.

**5. DRESS UP DINNER** In a bowl, combine a drizzle of olive oil, the juice from 3 lemon wedges, a sweetener, and seasoning. Add the rinsed leaves, the tomato wedges, and the halved olives.

**6. FANTASTIC FEAST** Plate up the golden wedges and side with the pork slices. Serve with the fresh salad and the chivey-mayo for dunking.



## Chef's Tip

If you have an air fryer, why not use it to cook the potato? Coat in oil, season, and pop in the air fryer at 200°C. Cook for 15-25 minutes or until cooked through and crispy.

## Nutritional Information

Per 100g

Energy	439kJ
Energy	105kcal
Protein	7.8g
Carbs	11g
of which sugars	1.2g
Fibre	1.7g
Fat	3.3g
of which saturated	1g
Sodium	76.6mg

## Allergens

Egg, Allium, Sulphites

Cook  
within 2  
Days