



UCOOK

Creamy Mushroom Sauce & Pork

with white basmati rice & spinach

It's chicken a la king but with perfectly seared pork! Indulge in a really creamy sour cream based sauce, laced with golden mushrooms, charred peppers, and notes of fresh thyme & NOMU Italian Rub spices. Spooned over fluffy jasmine rice and topped with paprika pork for a dinner that won't disappoint.


Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 3 People

Chef: Hellen Mwanza

 Quick & Easy

 Stettyn Wines | Stettyn Family Range Rosé
Chardonnay Pinot Noir 2023

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

225ml	White Basmati Rice <i>rinse</i>
15ml	Chicken Stock
300g	Button Mushrooms <i>wipe clean & roughly slice</i>
2	Bell Peppers <i>rinse, deseed & cut 1½ into thick strips</i>
3	Garlic Cloves <i>peel & grate</i>
15ml	NOMU Italian Rub
8g	Fresh Thyme <i>rinse</i>
120ml	Sour Cream
60g	Spinach <i>rinse</i>
480g	Pork Neck Steak
7,5ml	Ground Paprika

From Your Kitchen

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

1. NICE RICE Place the rinsed rice in a pot with 450ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

2. DREAMY CREAMY SAUCE Boil the kettle. Dilute the stock with 150ml of boiling water. Place a pan over medium-high heat with a drizzle of oil. When hot, fry the sliced mushrooms and the bell pepper strips until golden and charred, 6-7 minutes (shifting occasionally). Add ½ the grated garlic, the NOMU rub, and the rinsed thyme sprigs. Fry until fragrant, 1-2 minutes. Pour in the diluted stock and the sour cream. Simmer until thickened, 3-4 minutes. Remove and discard the thyme sprigs. Stir through the spinach until wilted. Remove from the heat and season.

3. PAPRIKA PORK Place a pan over medium-high heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork until browned, 4-6 minutes per side. In the final minute, baste with a knob of butter, the paprika, and the remaining garlic. Remove from the pan and rest for 5 minutes before slicing and seasoning.

4. PERFECT PORK MEAL Serve up the rice and smother in the mushroom sauce. Top with the pork steak slices. Spectacular, Chef!

Nutritional Information

Per 100g

Energy	579kj
Energy	138kcal
Protein	7.1g
Carbs	12g
of which sugars	1.4g
Fibre	1.5g
Fat	6.7g
of which saturated	2.6g
Sodium	64mg

Allergens

Allium, Sulphites, Cow's Milk

Cook
within 2
Days