



# UCOOK

## Crumbed Pork Bites & Chips

with tangy mayo & fresh cucumber

Grab your trusty pan and let's make some crumb-coated pork bites from scratch. These crunchy & mouthwatering marvels are sided with thick-cut golden oven potato chips, a simple green salad, and then everything is drizzled with a tangy mayo.

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**Hands-on Time:** 25 minutes

**Overall Time:** 45 minutes

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**Serves:** 3 People

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**Chef:** Megan Bure

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Simple & Save

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Stettyn Wines | Stettyn Family Range Shiraz

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## Ingredients & Prep

600g	Potato <i>rinse &amp; cut into thick chips</i>
450g	Pork Mince
30ml	NOMU Cajun Rub
90ml	Cake Flour
450ml	Panko Breadcrumbs
60g	Salad Leaves <i>rinse &amp; roughly shred</i>
45ml	Lemon Juice
150g	Cucumber <i>rinse &amp; roughly dice</i>
150ml	Hellmann's Tangy Mayo

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Egg/s  
Paper Towel  
Seasoning (salt & pepper)

**1. OVEN CHIPS** Preheat the oven to 200°C. Spread the potato chips on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 30-35 minutes (shifting halfway).

**2. ON A ROLL** In a bowl, combine the mince with the NOMU rub and seasoning. Mix well and divide into 12 [16] equal portions. Roll into small balls and flatten slightly to form mini patties.

**3. PERFECT PORK PATTIES** Whisk 2 eggs in a bowl. Prepare two shallow dishes: one containing the flour (seasoned lightly), and one containing the breadcrumbs. Coat each patty in the seasoned flour, dusting off any excess flour. Then, coat in the whisked egg, and, lastly, in the crumb. Repeat this step with each patty ball. Set aside.

**4. CRISP UP THAT CRUMB** Place a pan over medium heat with enough oil to cover the base. When hot, fry the crumbed patties until browned, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. You may need to do this step in batches.

**5. SIMPLE SALAD** To a bowl, add the leaves. Toss with the lemon juice (to taste), the cucumber, a drizzle of olive oil, and seasoning. Set aside.

**6. DONE? YUM!** Plate up the golden chips and the crispy pork bites. Serve the salad on the side. Dollop over the mayo and dig in!

## Nutritional Information

Per 100g

Energy	837kJ
Energy	200kcal
Protein	7g
Carbs	14g
of which sugars	1.2g
Fibre	1.6g
Fat	13.2g
of which saturated	3.4g
Sodium	129mg

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites

Eat  
Within  
1 Day