



UCCOOK

Pork Neck & Jalapeño Salsa

with sour cream, corn, kidney beans, & pickled jalapeños

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Quick & Easy: Serves 3 & 4

Chef: Suné van Zyl

Wine Pairing: Groote Post Winery | Groote Post Riesling

Nutritional Info

	Per 100g	Per Portion
Energy	750kJ	5876kJ
Energy	179kcal	1406kcal
Protein	3.9g	30.6g
Carbs	12g	97g
of which sugars	2g	15.9g
Fibre	1.8g	14g
Fat	12.4g	96.9g
of which saturated	4.6g	36.3g
Sodium	97.2mg	761mg

Allergens: Cow's Milk, Allium, Sulphites

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
225ml	300ml	Jasmine Rice <i>rinse</i>
16g	20g	Mixed Herbs <i>(8g [10g] Fresh Chives & 8g [10g] Fresh Parsley)</i>
480g	640g	Pork Neck Steak
30ml	40ml	NOMU Spanish Rub
150g	200g	Corn
1	1	Bell Pepper <i>rinse, deseed & dice ¾ [1]</i>
180g	240g	Kidney Beans <i>drain & rinse</i>
2	2	Tomatoes <i>peel & roughly dice 1½ [2]</i>
45g	60g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
30ml	40ml	Lime Juice
150ml	200ml	Sour Cream

From Your Kitchen

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

1. **RICE** Rinse and roughly chop the mixed herbs. Place the rice in a pot with 450ml [600ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork, add the mixed herbs, and cover.

2. **PORK NECK** 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 1-2 minutes, baste with ½ the NOMU rub, and a knob of butter. Remove from the pan, reserving the pan juices, and rest for 5 minutes before slicing and seasoning.

3. **SALSA** Return the pan to medium heat with a drizzle of oil, fry the corn and the peppers until lightly charred, 3-4 minutes. In the final 1 minute, add the remaining NOMU rub. To a bowl, add the beans, the tomatoes, the jalapeños (to taste), the lime juice (to taste), a drizzle of olive oil, and season. Loosen the sour cream with water in 5ml increments until drizzling consistency.

4. **DINNER IS READY** Dish up the rice, top with the pork neck, and drizzle over the reserved pan juices. Scatter over the salsa and drizzle over the sour cream. Great job, Chef!