



# QCOOK

## Crumbed Pork Bites & Chips

with tangy mayo & fresh cucumber

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**Hands-on Time:** 30 minutes

**Overall Time:** 50 minutes

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**Simple & Save:** Serves 3 & 4

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**Chef:** Megan Bure

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**Wine Pairing:** Stettyn Wines | Stettyn Family Range Shiraz

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| <b>Nutritional Info</b> | Per 100g | Per Portion |
|-------------------------|----------|-------------|
| Energy                  | 862kJ    | 4764kJ      |
| Energy                  | 206kcal  | 1139kcal    |
| Protein                 | 7g       | 38.7g       |
| Carbs                   | 17g      | 92g         |
| of which sugars         | 1.1g     | 6.3g        |
| Fibre                   | 1.6g     | 8.6g        |
| Fat                     | 12.7g    | 70.2g       |
| of which saturated      | 3.2g     | 17.8g       |
| Sodium                  | 187mg    | 1033mg      |

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**Allergens:** Egg, Gluten, Allium, Wheat, Sulphites

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Eat Within 1 Day

## Ingredients & Prep Actions:

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|-----------------|-------------------|---|
| <b>Serves 3</b> | <b>[Serves 4]</b> |   |
| 600g            | 800g              | Potato<br><i>rinse &amp; cut into thick chips</i> |
| 450g            | 600g              | Pork Mince  |
| 30ml            | 40ml              | NOMU Cajun Rub                                    |
| 90ml            | 125ml             | Cake Flour  |
| 450ml           | 600ml             | Panko Breadcrumbs                                 |
| 60g             | 80g               | Salad Leaves<br><i>rinse &amp; roughly shred</i>  |
| 45ml            | 60ml              | Lemon Juice                                       |
| 150g            | 200g              | Cucumber<br><i>rinse &amp; roughly dice</i>       |
| 2 units         | 2 units           | Tangy Mayo  |

## From Your Kitchen

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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 salad 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. Drizzle it all with the loosened mayo and dig in!