



UCOOK

Pork Belly & Charred Peach Salsa

with jalapeño, fresh coriander & a corn salad

Hear ye, hear ye! A royal feast is about to be created in your kitchen, Chef! On a bed of fluffy jasmine rice rests browned pork belly bites, smothered in a spicy onion & charred peach salsa. Completed with a quartered bocconcini, corn & fresh peach salad and a sprinkling of coriander.


Hands-on Time: 30 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Thea Richter

 Adventurous Foodie

 Waterford Estate | Waterford OVP Chenin Blanc 2020

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Ingredients & Prep

225ml	Jasmine Rice <i>rinsed</i>
12g	Fresh Coriander <i>rinsed & roughly chopped</i>
1	Red Onion <i>¾ peeled & finely diced</i>
60g	Sliced Pickled Jalapeños <i>drained & roughly chopped</i>
45ml	Lime Juice
6	Peaches <i>pip removed & cut into wedges</i>
600g	Pork Belly Pieces <i>rind removed (see Chef's Tip) & cut into chunks</i>
150g	Corn
60g	Salad Leaves <i>rinsed & roughly shredded</i>
9	Bocconcini Balls <i>drained & quartered</i>

From Your Kitchen

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

1. RINSE, STEAM & BOIL Place the rinsed rice in a pot over medium-high heat. Submerge in 600ml of salted water and pop on a lid. Once boiling, reduce the heat and simmer for 10 minutes until most of the water has been absorbed. Keeping the lid on, remove from the heat and steam for 10 minutes. Drain if necessary and mix through ½ the chopped coriander.

2. READY TO SALSA? In a bowl, combine the diced onion (to taste), the chopped jalapeño (to taste), the lime juice, a drizzle of oil, and seasoning. Set aside.

3. THINGS ARE JUST PEACHY Place a pan or griddle pan over high heat. When hot, add the peach wedges and fry for 1-2 minutes per side until charred. Cut ½ the charred peaches into pieces and add to the bowl with the onion salsa. Mix until combined. Set aside.

4. PERFECT PORK Pat the pork belly chunks dry with paper towel. Return the pan to a medium-high heat with a drizzle of oil. When hot, add the pork chunks and sear for 3-5 minutes per side or until browned and cooked through. Remove from the pan and season. Cover to keep warm.

5. CHARRED CORN Return the pan to a high heat with a drizzle of oil. When hot, fry the corn for 4-6 minutes until lightly charred, shifting occasionally. Remove from the pan and set aside.

6. A MIX OF YUMMM Just before serving, toss the cooked pork with the salsa. In a salad bowl, combine the charred corn, the salad leaves, the remaining peach wedges, the quartered bocconcini, seasoning, and a drizzle of oil.

7. GET INTO MY BELLY! Make a bed of the rice and top with the pork belly chunks & salsa. Side with the corn salad and sprinkle over the remaining coriander. Stunning work, Chef!



Chef's Tip

Remove the rind from the pork belly using a sharp knife. Cut it into strips and roast in the hot oven for delicious crackling!

Nutritional Information

Per 100g

Energy	559kJ
Energy	134kcal
Protein	6.4g
Carbs	13g
of which sugars	4.2g
Fibre	1.2g
Fat	6g
of which saturated	2.4g
Sodium	54mg

Allergens

Egg, Dairy, Allium, Sulphites

Cook
within 2
Days