



QCOOK

Pork Neck & Jalapeño Salsa

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

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Suné van Zyl

Wine Pairing: Bertha Wines | Bertha Sauvignon Blanc

Nutritional Info

| | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy | 748kJ | 5879kJ |
| Energy | 179kcal | 1406kcal |
| Protein | 3.9g | 30.7g |
| Carbs | 12g | 97g |
| of which sugars | 2g | 15.9g |
| Fibre | 1.8g | 14.1g |
| Fat | 12.3g | 96.9g |
| of which saturated | 4.6g | 36.3g |
| Sodium | 97mg | 762mg |

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: Mild

Eat Within 2 Days

Ingredients & Prep Actions:

| Serves 1 | [Serves 2] | |
|----------|------------|--|
| 75ml | 150ml | Jasmine Rice <i>rinse</i> |
| 3g | 5g | Fresh Coriander <i>rinse, pick & roughly chop</i> |
| 3g | 5g | Fresh Parsley <i>rinse, pick & roughly chop</i> |
| 160g | 320g | Pork Neck Steak |
| 10ml | 20ml | NOMU Spanish Rub |
| 50g | 100g | Corn |
| 1 | 1 | Bell Pepper <i>rinse, deseed & cut ¼ [½] into bite-sized pieces</i> |
| 60g | 120g | Kidney Beans <i>drain & rinse</i> |
| 1 | 1 | Tomato <i>rinse & roughly dice ½ [1]</i> |
| 15g | 30g | Sliced Pickled Jalapeños <i>drain & roughly chop</i> |
| 10ml | 20ml | Lime Juice |
| 50ml | 100ml | Sour Cream |

From Your Kitchen

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

1. RICE Place the rice in a pot with 150ml [300ml] 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 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, 2-3 minutes. In the final 1 minute, add the remaining NOMU rub. To a bowl, add the beans, the tomato, 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 a 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!