



UCOOK

Sensational Pork Kassler Nachos

with sour cream & pickled jalapeños

This recipe gives new meaning to short and sweet, but never judge a dish by the number of its steps! Crispy kassler cubes are smothered in flavours of NOMU Mexican Spice Blend and tangy tomato passata sauce. Poured over a pile of crunchy corn nachos, then topped with a dollop of sour cream. You'll never say no to nachos night!


Hands-on Time: 20 minutes

Overall Time: 25 minutes

Serves: 3 People

Chef: Megan Bure

 Quick & Easy

 Delheim Wines | Delheim Staying Alive Riesling

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Ingredients & Prep

2	Red Onions <i>1½ peeled & finely diced</i>
540g	Pork Kassler Chunks <i>cut into bite-sized pieces</i>
15ml	NOMU Mexican Spice Blend
300ml	Tomato Passata
240g	Corn Nachos
90ml	Sour Cream
30g	Pickled Sliced Jalapeños <i>drained & roughly chopped</i>
12g	Fresh Coriander <i>rinsed & picked</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey

1. KASSLER TOPPING Place a pan over high heat with a drizzle of oil. When hot, fry the diced onion until soft, 4-5 minutes (shifting occasionally). Add the kassler pieces and fry until crispy, 5-6 minutes (shifting occasionally). Add the NOMU spice blend, the tomato passata and 150ml of water. Simmer until thickened, 10-12 minutes. Add a sweetener and season. Remove from the heat.

2. OM NOM NOM Pile up the nachos. Top or side with the kassler-tomato mixture. Dollop over the sour cream. Garnish with the chopped jalapeños and the picked coriander. Time to get those hands messy!

Nutritional Information

Per 100g

Energy	683kJ
Energy	163kcal
Protein	7.7g
Carbs	13g
of which sugars	2.8g
Fibre	1.9g
Fat	8.7g
of which saturated	2.7g
Sodium	539mg

Allergens

Dairy, Allium, Sulphites

Cook
within
4 Days