



WCOOK

Smoky Pork Kassler Tagliatelle

with peas & spinach

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Fan Faves: Serves 3 & 4

Chef: Alex Levett

Wine Pairing: Groote Post Winery | Groote Post-
Sauvignon Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	640kJ	3890kJ
Energy	153kcal	931kcal
Protein	7.6g	46.2g
Carbs	12g	73g
of which sugars	3g	18g
Fibre	1.5g	8.9g
Fat	6.7g	40.5g
of which saturated	3.4g	20.4g
Sodium	302mg	1835mg

Allergens: Sulphites, Egg, Gluten, Wheat, Cow's Milk,
Alcohol, Allium

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
540g	300g	Tagliatelle Pasta
540g	720g	Pork Kassler Steak Cubes
2	2	Onions <i>peel & roughly dice 1½ [2]</i>
2	2	Garlic cloves <i>peel & grate</i>
90ml	125ml	White Wine
150ml	200ml	Crème Fraîche
45ml	60ml	Grated Italian-style Hard Cheese
150g	200g	Peas
120g	160g	Spinach <i>rinse</i>
60g	80g	Piquanté Peppers <i>drain</i>
45ml	60ml	Lemon Juice

From Your Kitchen

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

1. ITALIAN CLASSIC Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving a cup of pasta water, and toss through some oil to prevent sticking.

2. CRISPY KASSLER Place a pan over medium-high heat with a drizzle of oil. When hot, fry the kassler cubes until crispy, 5-6 minutes (shifting occasionally). Remove from the pan (reserving any rendered fat) and set aside. You may need to do this step in batches. Remove from the pan and drain on paper towel.

3. CHEESY SAUCE & VEGGIES Return the pan to medium heat with a drizzle of oil or a knob of butter. When hot, fry the onion until soft, 5-6 minutes (shifting occasionally). Add the garlic and fry until fragrant, 30-60 seconds (shifting constantly). Deglaze the pan with the wine. Remove from the heat and stir in the crème fraîche and $\frac{3}{4}$ of the cheese. Reduce the heat and simmer until slightly reduced, 3-4 minutes (stirring occasionally). Add the cooked pasta, the peas, the crispy kassler, spinach, and seasoning. Toss until fully combined, and the spinach is wilted, 2-3 minutes. If the sauce is too thick, gradually add the reserved pasta water until a silky consistency.

4. PERFECT PLATE OF PASTA Dish up the creamy kassler pasta and sprinkle over the remaining grated cheese. Garnish with a scatter of piquanté peppers and drizzle over the lemon juice (to taste). You've earned it, Chef!