



UCOOK

Pork Fillet & Chips

with chivey That Mayo & a fresh salad

This dish features golden pork fillet served alongside hearty potato wedges and a creamy, tangy That Mayo, laced with chives for dunking. Finish that off with a fresh salad of tomato & Kalamata olives and you are ready to dive into dinner, Chef!

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Dolly Matsubukanye

 Quick & Easy

 Strandveld | Adamastor White Blend

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Ingredients & Prep

200g	Potato <i>rinsed & cut into wedges</i>
3g	Fresh Chives
20g	Salad Leaves
1	Tomato
20g	Pitted Kalamata Olives
30ml	That Mayo (Original)
150g	Pork Fillet
1	Lemon <i>½ cut into wedges</i>

From Your Kitchen

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

1. YOU HAD ME AT WEDGES Preheat the oven to 220°C. Place the potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven for 30-35 minutes until cooked through and crisping up, shifting halfway.

2. FOR SOME FRESHNESS Rinse the chives and the salad leaves. Finely slice the rinsed chives and cut the tomatoes into thin wedges. Drain and halve the olives.

3. MAKE SOME MMMAYO In a bowl, combine the mayo, ½ the chopped chives, and seasoning. Loosen with a splash of water. Set aside.

4. PORK FILLET Place a pan over medium-high heat. Pat the pork fillet dry with paper towel. Coat in oil and season. When hot, sear the pork for 5-6 minutes, shifting and turning as it colours. Rest for 5 minutes. Thinly slice and lightly season.

5. DRESS UP DINNER In a bowl, combine a drizzle of olive oil, the juice from 1 lemon wedge, a sweetener, and seasoning. Add the rinsed leaves, the tomato wedges, and the halved olives.

6. FANTASTIC FEAST Plate up the golden wedges and side with the pork slices. Serve with the fresh salad and the chivey-mayo for dunking.



Chef's Tip

If you have an air fryer, why not use it to cook the potato? Coat in oil, season, and pop in the air fryer at 200°C. Cook for 15-25 minutes or until cooked through and crispy.

Nutritional Information

Per 100g

Energy	439kJ
Energy	105kcal
Protein	7.8g
Carbs	11g
of which sugars	1.2g
Fibre	1.7g
Fat	3.3g
of which saturated	1g
Sodium	76.6mg

Allergens

Egg, Allium, Sulphites

Cook
within 2
Days