



# UCCOOK

## Peach & Paprika Kassler

with roasted potatoes

**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

**Adventurous Foodie:** Serves 1 & 2

**Chef:** Sarah Hewitt

**Wine Pairing:** Creation Wines | Creation Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	483kJ	2870kJ
Energy	116kcal	687kcal
Protein	6.8g	40.6g
Carbs	12g	69g
of which sugars	4.2g	25.1g
Fibre	2.2g	13g
Fat	4.9g	29.4g
of which saturated	1.7g	9.8g
Sodium	383mg	2277mg

**Allergens:** Sulphites, Tree Nuts, Cow's Milk

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
200g	400g	Potato <i>rinse &amp; cut into bite-sized pieces</i>
10ml	20ml	Nomu Does Everything
10g	20g	Almonds
100g	200g	Tinned Peaches Halves
180g	360g	Pork Kassler Steak
10ml	20ml	Dijon Mustard
5ml	10ml	Smoked Paprika
80g	160g	Green Beans
3g	5g	Fresh Sage <i>rinse, pick &amp; dry</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

**1. PAPRIKA POTATOES** Preheat the oven to 200°C. Spread the potato on a roasting tray. Coat in oil, NOMU rub, and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. TOAST** Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. PEACH & KASSLER** Drain the peaches and reserve the liquid. Cut the peaches into thin wedges. Pat the kassler dry with paper towel. Using a pair of kitchen scissors or a knife, make a few shallow incisions along the fat to prevent the kassler from buckling during frying, and coat with mustard and paprika. Return the pan to medium heat with a drizzle of oil. Sear the kassler, fat-side down, until crispy, 3-5 minutes. Flip the kassler and sear until browned, 1-2 minutes per side. Add the peaches and a generous splash of the reserved liquid. Fry until the peaches are caramelised and sticky, 3-5 minutes (shifting occasionally). Remove from the pan.

**4. GREEN BEANS** Return the pan to medium-high heat, wiped down, with a drizzle of oil. Fry the green beans until starting to char, 4-5 minutes (shifting constantly). Add a generous knob of butter and the sage. Fry until the butter is golden and the sage leaves are crispy, 1-2 minutes. Remove from the pan and season.

**5. TIME TO DINE** Dish up the roast potatoes alongside the juicy kassler and green beans. Scatter the nuts over the green beans and dig in, Chef!