

UCCOOK

Elote-style Pork Fillet

with pumpkin seeds & a fresh dressed salad

Hands-on Time: 15 minutes

Overall Time: 25 minutes

Calorie Conscious: Serves 1 & 2

Chef: Jade Summers

Nutritional Info

	Per 100g	Per Portion
Energy	352kj	2031kj
Energy	84kcal	486kcal
Protein	8g	46.4g
Carbs	6g	33g
of which sugars	3g	17g
Fibre	1g	5g
Fat	2.9g	16.6g
of which saturated	1.4g	8.1g
Sodium	78mg	450mg

Allergens: Sulphites, Cow's Milk

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
5g	10g	Pumpkin Seeds
40g	80g	Salad Leaves <i>rinse & roughly shred</i>
1	2	Tomato/es <i>rinse & roughly chop</i>
100g	200g	Cucumber <i>rinse & roughly chop</i>
15g	30g	Dried Pear Halves <i>roughly chop</i>
15ml	30ml	Lemon Juice
40g	80g	Corn
50ml	100ml	Low Fat Plain Yoghurt
30g	60g	Danish-style Feta <i>drain</i>
5ml	10ml	NOMU Chipotle Flakes
150g	300g	Pork Fillet

From Your Kitchen

Cooking Spray (or oil of your choice)
Seasoning (salt & pepper)
Water
Paper Towel

1. **GOLDEN PUMPKIN SEEDS** Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

2. **CHUNKY SALAD** To a salad bowl, add the leaves. Toss through the tomato, the cucumber, the dried pear, the lemon juice (to taste) and seasoning. Set aside.

3. **CHARRED CORN** Return the pan to medium-high heat and lightly add cooking spray or a drizzle of oil. When hot, fry the corn until lightly charred, 3-4 minutes (shifting occasionally). Remove from the pan and place into a bowl. Combine with the yoghurt, the feta, the chipotle flakes (to taste), and seasoning. Set aside.

4. **PERFECT PORK** Place a clean pan (that has a lid) over medium heat and lightly add cooking spray or a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork until browned, 3-4 minutes on one side. Flip, cover with the lid, lower the heat, and fry until cooked through, 6-8 minutes. Remove from the pan and rest for 5 minutes before slicing and seasoning.

5. **EXCELLENT ELOTE-STYLE MEAL** Plate up the sliced pork and dollop over the creamy corn mixture. Serve the dressed salad alongside and garnish with the toasted seeds.