



# UCCOOK

## Blue Cheese Sauce & Pork

with roasted beetroot & fresh parsley

**Hands-on Time:** 15 minutes

**Overall Time:** 45 minutes

**Carb Conscious:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Deetlefs Wine Estate | Deetlefs Estate Soet Hanepoot

### Nutritional Info

	Per 100g	Per Portion
Energy	919kJ	5367kJ
Energy	220kcal	1284kcal
Protein	4.6g	27g
Carbs	4g	23g
of which sugars	1.3g	7.5g
Fibre	1.4g	7.9g
Fat	20.1g	117.5g
of which saturated	8.2g	47.7g
Sodium	171mg	1000mg

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

Eat Within 2 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Beetroot <i>rinse, trim, peel (optional) &amp; cut into bite-sized pieces</i>
10g	20g	Walnuts <i>roughly chop</i>
160g	320g	Pork Neck Steak
10ml	20ml	NOMU Roast Rub
1	1	Tomato <i>rinse &amp; roughly dice</i>
20g	40g	Salad Leaves <i>rinse &amp; shred</i>
60ml	120ml	Fresh Cream
20g	40g	Blue Cheese
3g	5g	Fresh Parsley <i>rinse &amp; pick</i>

## From Your Kitchen

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

**1. ROAST BEETROOT** Preheat the oven to 200°C. Spread the beetroot pieces on a roasting tray. Coat in oil and season. Roast in the oven until crispy, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

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

**3. SIZZLING PORK** Return the pan to medium-high heat with a drizzle of oil. Pat the pork dry with paper towel. When hot, sear the pork until browned, 4-6 minutes per side. In the final minute, baste the pork with a knob of butter and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**4. LOADED BEET** When the beetroot is done, place in a bowl. Add the tomato, the salad leaves, and seasoning. Mix until combined.

**5. BLUE CHEESE SAUCE** Return the pan to medium-low heat. Add the cream and simmer until slightly reduced, 2-3 minutes. Add the blue cheese and stir until the cheese has melted, 1-3 minutes. Season.

**6. DINNER IS SERVED** Plate up the loaded roasted beetroot. Side with the pork slices and pour over the dreamy blue cheese sauce. Sprinkle over the parsley and garnish with the walnuts. Well done, Chef!