

# U C O O K

— COOKING MADE EASY

## Sesame-Crusted Pork Fillet

with **crispy kale & a homemade apricot  
tonkatsu sauce**

Succulent pork, pan-fried in a crunchy sesame seed crust and doused in Japanese tonkatsu sauce — made with tamari, honey, and apricots, and perfect for enhancing the flavour of pork! With sides of pickled cucumber and crisp roast veg.

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**Hands-On Time:** 35 minutes

**Overall Time:** 50 minutes

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**Serves:** 4 People

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**Chef:** Tess Witney

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**Health Nut**

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## Ingredients & Prep

80g	Dried Apricots
1kg	Sweet Potato <i>rinsed &amp; cut into bite-size chunks (skin on)</i>
200g	Kale <i>rinsed &amp; roughly shredded</i>
200g	Cucumber <i>cut into half-moons or peeled into ribbons</i>
2	Lemon <i>cut into wedges</i>
120ml	Tamari
60ml	Honey
600g	Pork Fillet
250ml	White Sesame Seeds

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Butter (optional)

**1. ROAST SWEET POTATO & CRISPY KALE** Preheat the oven to 200°C. Boil the kettle. Place the apricots in a bowl, submerge in 300ml of boiling water, and set aside to rehydrate. Spread out the sweet potato chunks on a roasting tray, coat in oil, and season to taste. Roast in the hot oven for 35-40 minutes until cooked through and crisping up, shifting halfway. Place the shredded kale on a second roasting tray with a drizzle of oil and some seasoning. Using your hands, gently massage the kale until softened and coated in oil. When the sweet potato has 10 minutes to go, pop the kale in the oven and cook for the remaining roasting time until crispy.

**2. PICKLE THE CUCUMBER** Place the cucumber ribbons in a bowl with the juice of 4 lemon wedges, a small splash of water, and a pinch of salt. Toss to coat and set aside to pickle until serving.

**3. TONKATSU SAUCE** Drain the apricots, reserving the water, and roughly chop. Place a pot over a medium heat with a drizzle of oil or knob of butter. When hot, fry the chopped apricots for a minute, shifting constantly. Stir in the tamari, the honey, and the reserved apricot water. Once simmering, lower the heat slightly and allow to reduce for 12-15 minutes until the sauce is sticky and the apricots have softened completely. Remove from the heat on completion and season to taste.

**4. WHILE THE SAUCE IS SIMMERING...** Pat the pork fillets dry with some paper towel and cut into 8 rounds of 2-3cm thick. Place the sesame seeds on a plate or shallow dish and use to coat the pork rounds, gently pressing them into the flesh so they stick. Set aside until frying.

**5. COOK THE PORK** When the tonkatsu sauce has reached the halfway mark, place a large pan over a medium-high heat with enough oil to cover the base. When hot, fry the sesame-crusted pork for 3-4 minutes per side until golden but not cooked through. You may need to do this step in batches. Transfer to a roasting tray and pop in the oven for 4-5 minutes until cooked through to your preference. Remove from the oven on completion and allow to rest in the tray for 5 minutes before serving.

**6. TONKATSU TIME!** Dish up some roast sweet potato and kale alongside the sesame-crusted pork. Decorate with the tangy, pickled cucumber and drizzle over the tonkatsu sauce. Serve with a lemon wedge on the side. Delish, Chef!



## Chef's Tip

Kale is high in iron and it's also high in vitamin C, which increases iron absorption. Simply sauté it or crisp it in the oven. It's also delicious raw, but first needs to be coated in an acid (like lemon juice) for its nutrients to be available to your body.

## Nutritional Information

Per 100g

Energy	608kJ
Energy	145Kcal
Protein	9.1g
Carbs	13g
of which sugars	6.4g
Fibre	2.9g
Fat	6.3g
of which saturated	1.1g
Sodium	295mg

## Allergens

Sesame, Sulphites, Soy

Cook  
within 2  
Days