



# UCOOK

## Basil Pesto Potatoes & Pork Schnitzel

with crispy onion bits & Danish-style feta

You can't go wrong with potatoes and pork, Chef! Especially if the crispy potato pieces are coated in Pesto Princess Basil Pesto and the butter-basted pork is spiced with NOMU Italian Rub. Sided with a peppery radish salad and a garnish of crispy onions.

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**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

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**Serves:** 3 People

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**Chef:** Kate Gomba

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Quick & Easy

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Waterford Estate | Waterford Chardonnay

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## Ingredients & Prep

600g	Potato Chunks
150ml	Pesto Princess Basil Pesto
450g	Pork Schnitzel (without crumb)
22,5ml	NOMU Italian Rub
60ml	Salad Dressing <i>(45ml White Wine Vinegar &amp; 15ml Maple-flavoured Syrup)</i>
60g	Salad Leaves <i>rinse &amp; roughly shred</i>
40g	Radish <i>rinse &amp; roughly slice</i>
90g	Danish-style Feta <i>drain</i>
45ml	Crispy Onion Bits

## From Your Kitchen

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

**1. CRISPY POTS** Coat the potato pieces in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway). Place in a bowl and mix in the basil pesto.

**2. PORK** Place a pan over medium-high heat with a drizzle of oil. Pat the schnitzel dry with paper towel and coat with the NOMU rub. When hot, sear the schnitzel until browned, 30-60 seconds per side. In the final 30 seconds, baste with a knob of butter. Remove from the pan and season. You may need to do this step in batches.

**3. QUICK SALAD** In a bowl, combine the salad dressing with a drizzle of olive oil and seasoning. Add the shredded leaves, the sliced radish, the drained feta, and toss to combine.

**4. TIME TO EAT** Plate up the pesto potatoes, side with the pork schnitzel, the fresh salad, and sprinkle over the crispy onions. Well done, Chef!



## Chef's Tip

Oven method: Preheat the oven to 200°C. Spread the potato pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 20-25 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	645kJ
Energy	154kcal
Protein	9.5g
Carbs	9g
of which sugars	2.3g
Fibre	1g
Fat	8.4g
of which saturated	2.4g
Sodium	211.9mg

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites,  
Cow's Milk

**Eat  
Within  
2 Days**