

# QCOOK

## Pork Fillet & Avocado Salsa

with jalapeños & corn on the cob

**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

**Calorie Conscious:** Serves 1 & 2

**Chef:** Kate Gomba

<b>Nutritional Info</b>	Per 100g	Per Portion
Energy	406kJ	2062kJ
Energy	97kcal	494kcal
Protein	7.9g	40.4g
Carbs	7g	36g
of which sugars	2g	11g
Fibre	2g	11g
Fat	4.5g	23g
of which saturated	0.9g	4.5g
Sodium	56mg	285mg

**Allergens:** Sulphites, Allium

**Spice Level:** Hot

Eat Within 2 Days



## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
1	2	Corn On The Cob/s <i>remove silks</i>
150g	300g	Pork Fillet
5ml	10ml	Old Stone Mill Mexican Spice
1	1	Avocado <i>cut in half &amp; roughly dice ½ [1]</i>
1	1	Onion <i>peel &amp; finely dice ¼ [½]</i>
1	1	Tomato <i>rinse &amp; roughly dice ½ [1]</i>
5g	10g	Sliced Pickled Jalapeños <i>drain &amp; roughly chop</i>
15ml	30ml	Lime Juice
40g	80g	Green Leaves <i>rinse</i>
3g	5g	Fresh Chives <i>rinse &amp; finely chop</i>

## From Your Kitchen

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Cooking Spray (or oil of your choice)

Seasoning (salt & pepper)

Water

Paper Towel

**1. CORN** Preheat the oven to 200°C. Place a pan (that has a lid) over medium heat with enough water to cover the base. Add the corn and bring to a simmer. Once simmering, cover and cook until all the water has evaporated, 8-10 minutes. Remove from the heat and season. Alternatively, grill until crispy, 12-15 minutes (shifting halfway).

**2. PORK** Place a pan over medium-high heat. Pat the pork dry with paper towel and lightly coat with cooking spray and the Mexican spice, or add a drizzle of oil to the pan (optional). When hot, sear the pork until browned, 5-6 minutes (shifting as it colours). Remove from the pan and pop in the hot oven. Roast for 5-6 minutes until cooked through. Remove from the oven and rest for 3-5 minutes before slicing and seasoning.

**3. SALSA** Add the avocado to a bowl with the onion, tomatoes, jalapeños (to taste), and the lime juice (to taste), and add seasoning.

**4. DINNER IS READY** Make a bed of green leaves, top with the salsa, and serve alongside the pork slices and corn. Garnish with chives and enjoy, Chef!