




Spicy pork neck and cucumber salad

Simple and delicious.

 Less than 30 minutes **Serves:** 4

Recipe Type: Mains

Main Ingredient: Pork

Ingredients

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800 grams pork neck, (4 steaks)

3 tbsp chilli avocado oil

1 tbsp ground cumin

1 tbsp PnP ground coriander

1 tsp PnP cinnamon

1 tsp PnP salt

2 tbsp PnP white wine vinegar

2 tbsp avocado oil

2 tsp PnP castor sugar

1 medium PnP cucumber, seeded
and shaved into ribbons

2 tbsp PnP fennel, chopped

60 ml large mint leaves

Method

- Rub steaks with oil and spices. Season.
- Griddle or cook on a braai until cooked through
- Mix vinegar, oil and sugar together to make a dressing
- Toss cucumber, fennel and mint with the dressing. Allow to marinate for 10-15 minutes before serving with steaks.