



**READY TO COOK**  
BY HARRIS FARM

# ROASTED PORK LEG WITH JALAPEÑO CABBAGE SLAW & ROASTED CORN ON THE COB



PREP  
**15 min**



COOK  
**2 hrs**



SERVES  
**4**

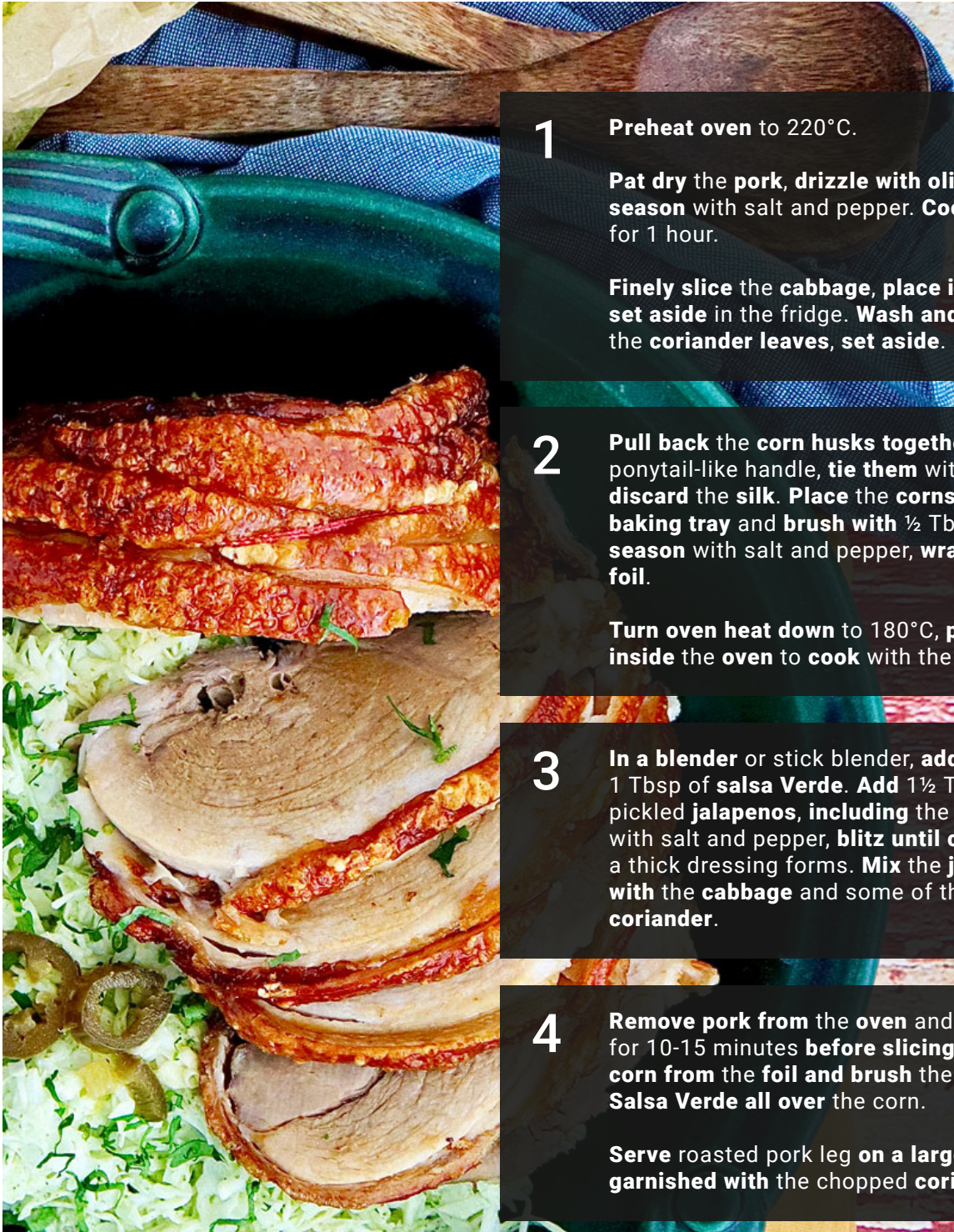
## INGREDIENTS:

- > 1.8-2.4kg Rolled Leg of Pork
- > 4 Corn Cobs
- > ¼ Savoy Cabbage
- > ½ Bunch Coriander
- > 1½ Tbsp Pickled Jalapenos
- > 150g Salsa Verde

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 2 Tbsp Mayonnaise
- > Salt and Pepper
- > 2 Tbsp Butter

# METHOD – GET COOKING!



1

**Preheat oven** to 220°C.

**Pat dry** the pork, **drizzle with olive oil and season** with salt and pepper. **Cook in the oven** for 1 hour.

**Finely slice** the cabbage, **place in a bowl and set aside** in the fridge. **Wash and finely chop** the coriander leaves, **set aside**.

2

**Pull back** the corn husks **together** to form a ponytail-like handle, **tie them** with a string and **discard** the silk. **Place** the corns on a lined **baking tray** and **brush with** ½ Tbsp of **butter**, **season** with salt and pepper, **wrap well with foil**.

**Turn oven heat down** to 180°C, **place corn inside** the oven to **cook** with the pork.

3

**In a blender** or stick blender, **add** the mayo and 1 Tbsp of **salsa Verde**. **Add** 1½ Tbsp of the pickled **jalapenos**, **including** the liquid. **Season** with salt and pepper, **blitz until combined** and a thick dressing forms. **Mix** the **jalapeno mayo** with the **cabbage** and some of the **chopped coriander**.

4

**Remove pork from the oven** and **set to rest** for 10-15 minutes **before slicing**. **Remove** the corn from the **foil** and **brush** the remaining **Salsa Verde** all over the corn.

**Serve** roasted pork leg on a **large platter**, **garnished with** the chopped **coriander**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- For better results on the crackling, pat dry the pork and leave uncovered for 24 hours or overnight. This will help to dry the skin. Score the skin with 3mm deep cuts along the skin.
- Use leftover Salsa Verde on any grilled meats, fish or seafood.
- Use leftover pickled jalapenos on nachos, burritos, fajitas etc.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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