



U C O O K

— COOKING MADE EASY

Dukkah-Baked Basa

with roast root veg, hummus slaw & balsamic glaze

Dukkah is a Middle Eastern condiment made from herbs, spices, and ground nuts. Its crunchy texture and rich flavour elevates any dish! This dukkah-crusted basa comes with roast carrots and baby potatoes and hummus-dressed slaw.

Hands-On Time: 30 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Lauren Todd

 **Easy Peasy**

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Ingredients & Prep

800g	Baby Potatoes <i>rinsed & halved</i>
480g	Carrot <i>cut into long wedges</i>
200ml	Hummus
2	Lemon <i>zested & cut into wedges</i>
4	Basa Fillet
60ml	Dukkah Spice
80g	Green Leaves <i>rinsed & roughly shredded</i>
300g	Shredded Cabbage
10g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
40ml	Balsamic Glaze

From Your Kitchen

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

1. ROAST THE ROOTS Preheat the oven to 200°C. Place the halved baby potatoes and carrot wedges on a roasting tray. Coat in oil, season, and spread out in a single layer. Roast in the hot oven for 35-40 minutes until crispy on the outside and soft on the inside, shifting halfway.

2. WHISK TOGETHER THE DRESSING Place the hummus in a bowl. Combine with the juice of 4 lemon wedges, a drizzle of olive oil, and some seasoning. Whisk in water in 5ml increments until drizzling consistency and set aside.

3. SPICY BAKED BASA When the roast veggies have 10 minutes remaining, pat the basa fillets dry with some paper towel and place on a lightly greased baking tray. Coat in oil and the dukkah spice. Bake in the oven for 7-8 minutes until cooked through.

4. CREAMY, DREAMY SLAW Place the shredded green leaves, the shredded cabbage, and three-quarters of the chopped parsley in a bowl. Toss through the lemony hummus dressing and season to taste.

5. TIME TO DINE Plate up the hummus slaw next to the roast carrots and baby potatoes, and top with the fragrant basa. Drizzle with the balsamic glaze, sprinkle over the remaining chopped parsley, and garnish with the lemon zest to taste. Serve with a lemon wedge on the side. Eat up, Chef!



Chef's Tip

Sunflower seeds are high in vitamin E, which is an antioxidant that helps destroy free radicals, protecting the body's cells from damage. Use them in salads, porridge, smoothies, or baked goods for a healthy crunch.

Nutritional Information

Per 100g

Energy	357kJ
Energy	85Kcal
Protein	6.4g
Carbs	11g
of which sugars	3.6g
Fibre	1.8g
Fat	1.8g
of which saturated	0.4g
Sodium	111mg

Allergens

Allium, Sesame, Peanuts, Sulphites,
Fish, Tree Nuts

Cook
within 2
Days