



# U C O O K

— COOKING MADE EASY

## MISO-GLAZED BASA

with silky corn purée & charred broccoli

Smoky, charred broccoli, black beans with lime, and a golden corn purée; but stealing the thunder in this lip-smacking dinner is a flavourful basa fillet, pan fried in a honey, miso, and soy sauce glaze.

---

**Hands-On Time:** 25 minutes

**Overall Time:** 35 minutes

---

**Serves:** 2 People

---

**Chef:** Alex Levett

---



**Health Nut**

---

Loved the dish? Let us know. Join the **UCOOK** community. Share your creations + tag us @ucooksa #lovingucook



## Ingredients & Prep

10ml	Black Sesame Seeds
300g	Corn
15ml	Vegetable Stock
200g	Broccoli Florets <i>cut into bite-size pieces</i>
60ml	Miso Glaze <i>(30ml miso, 20ml honey &amp; 10ml soy sauce)</i>
240g	Black Beans <i>drained &amp; rinsed</i>
2	Basa Fillets
1	Lime <i>cut into wedges</i>

## From Your Kitchen

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

**1. BEFORE YOU GET GOING** Read the whole recipe. The prep instructions are displayed in the ingredient list, directly under the item they apply to. You can either do all your prep before you start, or as you get to each item in the method.

**2. SESAME SEEDS** Place the black sesame seeds in a large, nonstick pan over a medium heat. Toast for 2-4 minutes, shifting occasionally. Remove from the pan on completion and set aside to cool.

**3. CORN PURÉE** Place the corn in a pot over a medium heat with 60ml of water. Stir in the vegetable stock and bring to a simmer. Cook for 2-3 minutes until heated through. On completion, remove from the heat and pour into a blender or food processor. Blend until smooth. If the consistency is too thick, add a splash of water and blend again. Return to the pot and season to taste. Place over a very low heat to keep warm until serving, but don't let it boil!

**4. CHAR THE BROCCOLI** Return the nonstick pan to a medium-high heat with a drizzle of oil. When hot, fry the broccoli pieces with some salt and pepper for 6-7 minutes until lightly charred. Add a splash of water, cover with a lid, and simmer for 1-2 minutes until cooked but still al dente. Remove from the pan on completion.

**5. MISO VEGGIES** In a bowl, combine the Miso Glaze with 2 tsp of water and the juice of 2 lime wedges. Return the pan to a medium-high heat with another drizzle of oil. Add in the drained black beans, cooked broccoli, and half of the Miso Glaze mixture. Toss together and heat through for 2-3 minutes. Remove from the pan on completion, cover to keep warm, and set aside for serving.

**6. FRY THE BASA** Pat the basa dry with some paper towel and season. Return the pan to a medium-high heat with another drizzle of oil if necessary. When hot, fry the basa for 2-3 minutes per side until cooked through and golden. In the final minute, add the remaining Miso Glaze mixture and use it to baste the fish. Remove the pan from the heat on completion.

**7. FLAVOUR FUSION!** Serve up some flavourful black beans and charred broccoli. Side with the miso-glazed basa and dollop over the silky corn purée. Garnish with a lime wedge and the toasted sesame seeds. Enjoy!



## Chef's Tip

If you don't have a blender, you can mash the corn with a fork or masher for a rustic corn smash!

## Nutritional Information

Per 100g

Energy	445kJ
Energy	106Kcal
Protein	9g
Carbs	14g
of which sugars	4g
Fibre	2g
Fat	2g
of which saturated	0g
Salt	1g

## Allergens

Gluten, Allium, Sesame, Soy, Wheat, Sulphites, Fish

Cook  
within 2  
Days