



UCCOOK

Crunchy Hake & Pesto Peas

with butternut chips

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Carb Conscious: Serves 1 & 2

Chef: Megan Bure

Wine Pairing: Zevenwacht | The Tin Mine White

Nutritional Info	Per 100g	Per Portion
Energy	402kJ	2222kJ
Energy	96kcal	532kcal
Protein	7.3g	40.4g
Carbs	11g	59g
of which sugars	1.7g	9.3g
Fibre	1.6g	9.1g
Fat	4.1g	22.5g
of which saturated	1.2g	6.4g
Sodium	60mg	332mg

Allergens: Cow's Milk, Egg, Allium, Fish, Tree Nuts

Spice Level: Hot

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 1

[Serves 2]

250g	500g	Butternut Chips
1	2	Line-caught Hake Fillet/s
10ml	20ml	Cornflour
50ml	100ml	Pea Crumb
20ml	40ml	Pesto Princess Basil Pesto
40g	80g	Peas
15ml	30ml	Lemon Juice
30ml	60ml	Low Fat Plain Yoghurt
3g	5g	Fresh Dill
		<i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Egg/s
Paper Towel

1. FIRST STEP TO FISH & CHIPS Preheat the oven to 200°C. Spread out the butternut on a roasting tray. Coat in oil and season. Roast in the hot oven until cooked through and golden, 30-35 minutes (flipping halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. COAT & CRUMB Boil the kettle. Whisk 1 egg in a bowl. Prepare two shallow dishes: one containing the cornflour (seasoned lightly), and one containing the crumb. Coat the fish in the seasoned flour, dusting off any excess flour. Coat in the whisked egg, and lastly the crumb. Set aside.

3. PESTO PEAS & DILL YOGHURT In a bowl, loosen the pesto with olive oil until a drizzling consistency. Submerge the peas in boiling water until plump and heated through, 2-3 minutes. Drain and add to the bowl with the loosened pesto. Mix in ½ the lemon juice (to taste) and season. Mash the pesto peas with a potato masher or fork and set aside. In a small bowl, combine ½ the dill, the yoghurt, the remaining lemon juice (to taste) and seasoning.

4. FAB FISH Place a pan over medium-high heat with enough oil to cover the base. Fry the crumbed fish until golden and cooked through, 2-3 minutes per side. Remove from the pan and drain on paper towel.

5. DILL-ICIOUS! Plate the crispy fish. Side with the roasted butternut chips and the pesto peas. Serve with the creamy tangy dill sauce for dipping. Garnish with the remaining dill and enjoy, Chef!