



UCCOOK

Groovy Lentil Bolognese

with cashew nut cream cheese, fresh chilli & fusilli pasta

Hands-on Time: 35 minutes

Overall Time: 55 minutes

Veggie: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Creation Wines | Creation Cabernet Sauvignon, Merlot, Petit Verdot

Nutritional Info

	Per 100g	Per Portion
Energy	557kJ	4478kJ
Energy	133kcal	1070kcal
Protein	6g	48.6g
Carbs	22g	179g
of which sugars	4.1g	34.5g
Fibre	4.3g	34.5g
Fat	1.8g	14.5g
of which saturated	0.3g	2.5g
Sodium	165mg	1329mg

Allergens: Gluten, Allium, Wheat, Sulphites, Tree Nuts, Alcohol

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
15ml	20ml	Vegetable Stock
2	2	Onions <i>peel & roughly dice 1½ [2]</i>
360g	480g	Carrot <i>rinse, trim, peel & grate</i>
90ml	125ml	Sherry Alcohol
3	4	Garlic Cloves <i>peel & grate</i>
30ml	40ml	NOMU Italian Rub
8g	10g	Fresh Oregano <i>rinse & pick</i>
2	2	Fresh Chillies <i>rinse, trim, deseed & finely slice</i>
600ml	800ml	Tomato Passata
360g	480g	Tinned Lentils <i>drain & rinse</i>
300g	400g	Fusilli Pasta
150ml	200ml	Cashew Nut Cream Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Sugar/Sweetener/Honey
Seasoning (salt & pepper)

1. FRY THE VEG Boil the kettle. Dilute the stock with 400ml [500ml] of boiling water. Place a deep saucepan over a medium-high heat with a drizzle of oil. When hot, fry the onion and carrot for 8-10 minutes until softened, shifting regularly. At the halfway mark, add the sherry.

2. LUSCIOUS 'BOLOGNESE' SAUCE When the onion is soft, add the garlic, the NOMU rub, ½ the oregano and ½ of the chilli (to taste) to the pan. Fry for 2-3 minutes until fragrant, shifting constantly. Stir in the tomato passata, the lentils, and the diluted stock. Bring to the boil, then reduce to a low-medium heat. Simmer for 25-30 minutes until reduced and sticky, stirring occasionally.

3. BOIL THE FUSILLI Fill a pot with boiling water, add a pinch of salt, and place over a high heat. Once bubbling rapidly, add a drizzle of oil and cook the pasta for 8-10 minutes until al dente. Drain, reserving a cup of pasta water, return to the pot, and toss through some oil to prevent sticking.

4. ALMOST THERE If the sauce is too thick, loosen by mixing in the reserved pasta water in 10ml increments until the desired consistency. Season, and add a sweetener (to taste). Remove the pan from the heat.

5. ENJOY THIS WONDERFUL WARMER Dish up a generous bowl of pasta and smother in the saucy lentil bolognese. Dollop over cashew cream cheese and garnish with the remaining oregano. Finish with a sprinkle of the remaining fresh chilli if you'd like some extra heat. Scrumptious, Chef!

Chef's Tip Only stir the lentil bolognese every now and then while simmering. This helps it to thicken and become deliciously sticky!