



UCCOOK

Chimichurri & Barley Bowl

with balsamic vinegar & pecan nuts

A pearled barley salad loaded with baby spinach, sun-dried tomatoes, and caramelised onions, topped with balsamic blistered baby tomatoes. Finished off with lashings of a zesty chimichurri yoghurt drizzle, and garnished with fresh basil & toasted pecan nuts. Simply stunning!

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Elaina Rose

Veggie

Strandveld | First Sighting Rosé

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Ingredients & Prep

400ml	Pearled Barley <i>rinse</i>
40g	Pecan Nuts <i>roughly chop</i>
2	Onions <i>peel & finely slice</i>
80ml	Coconut Yoghurt
120ml	Pesto Princess Chimichurri Sauce
1	Lemon <i>rinse, zest & cut into wedges</i>
320g	Baby Tomatoes <i>rinse</i>
60ml	Balsamic Vinegar
80g	Spinach <i>rinse & roughly shred</i>
160g	Sun-dried Tomatoes <i>drain & roughly chop</i>
10g	Fresh Basil <i>rinse, pick & roughly tear</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Butter (optional)

1. BOIL THE BARLEY Place the rinsed pearled barley in a pot with 1.6L of salted water. Cover and bring to a boil. Reduce the heat and simmer until al dente, 25-30 minutes (stirring occasionally). Drain and cover.

2. GOLDEN PECANS Place the chopped pecans in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. CARAMELISED ONIONS Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 12-15 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the pan, season, and cover.

4. ZESTY PESTO CREAMY DRIZZLE In a bowl, combine the coconut yoghurt with the chimichurri, the lemon zest (to taste), a squeeze of lemon juice, and seasoning. Add water in 5ml increments until drizzling consistency. Set aside.

5. BLISTERING BALSAMIC BABY TOMATOES Return the pan to medium heat with a drizzle of oil. When hot, char the rinsed baby tomatoes until blistered, 5-6 minutes. In the final 1-2 minutes, add the balsamic vinegar and seasoning. Remove from the pan and set aside.

6. LOADED BARLEY Toss the shredded spinach through the cooked barley along with the chopped sun-dried tomatoes, ½ the torn basil, ½ the toasted nuts, the caramelised onions, and the juice from 4 lemon wedges.

7. GRUB'S UP! Pile up the loaded barley salad and top with the balsamic blistered baby tomatoes. Drizzle over the chimichurri yoghurt. Garnish with the remaining basil and nuts. Wow, Chef!

Nutritional Information

Per 100g

Energy	454kJ
Energy	109kcal
Protein	2.6g
Carbs	18g
of which sugars	4.1g
Fibre	4.1g
Fat	3.4g
of which saturated	0.5g
Sodium	92mg

Allergens

Gluten, Allium, Wheat, Sulphites, Tree Nuts

Eat
Within
4 Days