

UCOOK

Lamb Souvlaki Bowl

with roasted butternut, hummus & tzatziki

Opa! Bring a taste of Greece to your weeknight dinner table. A tasty bowl of lamb goulash and roasted butternut is sided with traditional Greek flavours of cucumber & tomato salsa and refreshing tzatziki. An effortless and simply delicious dish. We think it's about time to bring out the ouzo!


Hands-on Time: 20 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Ella Nasser

 Carb Conscious

 Leopard's Leap | Merlot

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Ingredients & Prep

500g	Butternut <i>deseeded, peeled (optional) & cut into bite-sized chunks</i>
50g	Pitted Kalamata Olives <i>drained & halved</i>
100g	Cucumber <i>finely diced</i>
1	Tomato <i>finely diced</i>
1	Red Onion <i>peeled & finely diced</i>
8g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
300g	Free-range Lamb Goulash
20ml	NOMU Moroccan Rub
50ml	Tzatziki
80ml	Hummus

From Your Kitchen

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

1. BLISTERING BUTTERNUT Preheat the oven to 200°C. Place the butternut chunks on a roasting tray. Coat in oil and season. Roast in the hot oven for 25-30 minutes until cooked through and crisping up, shifting halfway. In the final 5 minutes, add the halved olives to the tray.

2. SIMPLE SALSA In a bowl, combine the diced cucumber, the diced tomato, the diced onion (to taste), ½ the chopped parsley, a drizzle of oil, and seasoning.

3. SIZZLING LAMB Place a pan over medium-high heat with a drizzle of oil. When hot, add the lamb goulash and ¾ of the rub and fry for 4-5 minutes until browned, shifting occasionally.

4. A TRIP TO GREECE Plate up the roasted butternut chunks. Side with the lamb goulash, the tomato salsa, and the tzatziki. Serve with the hummus drizzled with olive oil and sprinkled with the remaining rub. Scatter over the remaining parsley. A masterpiece, Chef!

Nutritional Information

Per 100g

Energy	392kJ
Energy	94kcal
Protein	4.7g
Carbs	7g
of which sugars	2.2g
Fibre	1.5g
Fat	4.9g
of which saturated	1.8g
Sodium	139mg

Allergens

Dairy, Allium, Sesame, Sulphites

Cook
within
4 Days