



UCOOK

Marinated Exotic Mushrooms

**with couscous, sun-dried tomatoes &
pumpkin seeds**

Fluffy couscous is loaded with specks of sun-dried tomato, crunchy cucumber, toasted pumpkin seeds & fresh parsley. It creates the perfect backdrop for golden exotic mushrooms tossed in a honey-balsamic marinade. Finished off with dollops of cashew nut cream cheese.

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Serves: 3 People

Chef: Rhea Hsu

 Veggie

 Waterford Estate | Waterford Chardonnay

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Ingredients & Prep

300ml	Couscous
2	Garlic Cloves <i>peeled & grated</i>
90ml	Sweet Balsamic <i>(60ml Balsamic Vinegar & 30ml Honey)</i>
8g	Fresh Rosemary <i>rinsed, picked & roughly chopped</i>
7,5ml	Dried Chilli Flakes
30g	Pumpkin Seeds
375g	Mixed Exotic Mushrooms <i>cut into bite-sized pieces</i>
45g	Sun-dried Tomatoes <i>drained & roughly chopped</i>
150g	Cucumber <i>rinsed & roughly diced</i>
8g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
90ml	Cashew Nut Cream Cheese

From Your Kitchen

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

1. FIRST THINGS FIRST Boil the kettle. Place the couscous in a bowl with 300ml of boiling water. Stir through a drizzle of olive oil and seasoning. Cover and steam until rehydrated, 5-8 minutes. Fluff with a fork.

2. MARINATION STATION Place a pan over medium heat with a drizzle of oil. When hot, fry the grated garlic until fragrant, 1-2 minutes (shifting constantly). Add the sweet balsamic, the chopped rosemary, seasoning, and the chilli flakes (to taste). Bring to a simmer then remove from the pan. Cover and set aside.

3. A LITTLE SEEDY Return the pan, wiped down, to medium heat with the pumpkin seeds. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. MMMUSHROOMS Return the pan to medium-high heat with a drizzle of oil. When hot, fry the mushroom pieces until golden, 5-6 minutes (shifting as they colour). You may need to do this step in batches. Remove from the pan and toss through the sweet balsamic marinade (to taste) and a drizzle of olive oil. Set aside.

5. LOADED COUSCOUS In a salad bowl, combine the cooked couscous, the chopped sun-dried tomato, the diced cucumber, ½ the chopped parsley, the toasted pumpkin seeds, a drizzle of olive oil, and seasoning.

6. DIG IN! Plate up a generous helping of the loaded couscous. Top with the marinated mushrooms and dollop over the cashew nut cream cheese. Garnish with the remaining parsley. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	698kJ
Energy	167kcal
Protein	6.4g
Carbs	24g
of which sugars	6.5g
Fibre	3.2g
Fat	3.4g
of which saturated	0.2g
Sodium	32mg

Allergens

Gluten, Allium, Wheat, Sulphites, Tree Nuts

Cook
within 3
Days