



UCCOOK

Chickpea Masala Bliss Bowl

with brown rice & fresh mint

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Veggie: Serves 1 & 2

Chef: Megan Bure

Wine Pairing: Waterford Estate | Waterford Pecan Stream
Chenin Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	383kJ	3456kJ
Energy	92kcal	862kcal
Protein	3.1g	28.2g
Carbs	17g	154g
of which sugars	3g	26.7g
Fibre	2.8g	24.9g
Fat	1g	9.4g
of which saturated	0.1g	1.2g
Sodium	106mg	959mg

Allergens: Sulphites, Tree Nuts, Allium

Spice Level: Hot

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
100ml	200ml	Brown Basmati Rice <i>rinse</i>
200g	400g	Pumpkin Chunks <i>cut into bite-sized pieces</i>
120g	240g	Chickpeas <i>drain & rinse</i>
50g	100g	Cucumber <i>grate</i>
50ml	100ml	ButtaNutt Macadamia Nut Yoghurt
3g	5g	Fresh Mint <i>rinse, pick & roughly slice</i>
5ml	10ml	Vegetable Stock
1	1	Onion <i>peel & finely dice ½ [1]</i>
1	2	Garlic Clove/s <i>peel & grate</i>
1	1	Fresh Chilli <i>rinse, trim, deseed & finely chop</i>
15ml	30ml	NOMU Garam Masala Rub
200g	400g	Cooked Chopped Tomato

From Your Kitchen

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

1. BOILING RICE Preheat the oven to 200°C. Place the rice in a pot with 300ml [500ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 25-30 minutes. Drain (if necessary) and cover. Place the cucumber in a tea towel and squeeze out the excess liquid (alternatively, squeeze out excess liquid with your hands).

2. ROAST THE PUMPKIN Spread the pumpkin on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes. Place the chickpeas in a bowl and toss with a drizzle of oil and seasoning. Set aside.

3. MINTY RAITA & VEGGIE STOCK Boil the kettle. In a bowl, combine the cucumber with the yoghurt and ¾ of the mint. Season and set aside. Dilute the stock with 100ml [200ml] of boiling water.

4. GET THOSE CHICKPEAS CRISPY When the pumpkin has 10 minutes remaining, shift and scatter over the chickpeas. Return to the oven for the remaining cooking time.

5. MASALA TIME Place a deep pan over medium heat with a drizzle of oil. When hot, fry the onion until beginning to brown, 5-6 minutes (shifting occasionally). Add the garlic, chilli (to taste), and NOMU rub. Fry until fragrant, 30-60 seconds (shifting constantly). Pour in the cooked chopped tomato and the diluted stock. Simmer until thickened, 12-15 minutes (stirring occasionally). When the sauce has 5 minutes remaining, stir through the pumpkin and ¾ of the chickpeas. Add a sweetener and season.

6. GET THOSE TASTE BUDS DANCING! Dish up a bowl of the steaming rice and top with the chunky chana masala. Scatter over the remaining crispy chickpeas. Garnish with the remaining mint and serve with the raita on the side. Delicious and nutritious!