



# UCCOOK

## Homemade Crunch Bowl & Smoky Beef

with charred corn & Peruvian green sauce

**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

**Adventurous Foodie:** Serves 1 & 2

**Chef:** Suné van Zyl

**Wine Pairing:** Groote Post Winery | Groote Post Merlot

Nutritional Info	Per 100g	Per Portion
Energy	722kJ	5733kJ
Energy	173kcal	1371kcal
Protein	5.6g	45.3g
Carbs	10g	83g
of which sugars	2.2g	17.6g
Fibre	2.7g	21.4g
Fat	11.9g	94.2g
of which saturated	2.7g	21.8g
Sodium	276mg	2190mg

**Allergens:** Sulphites, Egg, Soy, Gluten, Wheat, Cow's Milk, Allium

**Spice Level:** Moderate

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	2	Wheat Flour Tortilla/s
1 unit	1 unit	Guacamole
60g	120g	Cannellini Beans <i>drain &amp; rinse</i>
100ml	200ml	Tomato Passata
3g	5g	Fresh Coriander <i>rinse &amp; pick</i>
40ml	80ml	Hellmann's Original Mayo
10ml	20ml	NOMU Mexican Spice Blend
150g	300g	Beef Mince
15g	30g	Chipotle Chillies In Adobo <i>drain &amp; finely chop</i>
20g	40g	Danish-style Feta <i>drain</i>
1	1	Onion <i>peel &amp; finely dice ½ [1]</i>
50g	100g	Corn

## From Your Kitchen

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

**1. CHARRED CORN** Preheat the oven to 200°C. Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

**2. MAKE THE SAUCE** To a blender, add the feta, the mayo, and ¾ of the coriander. Blend until smooth and season.

**3. SMOKY MINCE & BEANS** Return the pan to medium-high heat with a drizzle of oil. Fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 5-6 minutes (shifting occasionally). Add the onion and fry until soft, 3-4 minutes. Add the chipotle chillies (to taste), the NOMU rub, and fry until fragrant, 30-60 seconds. Pour in the tomato passata, 100ml [200ml] of water, and simmer until reduced and thickened, 10-12 minutes. In the final 3-4 minutes, add the beans and cook until warmed through. Remove from the heat. Add a sweetener (to taste) and seasoning.

**4. TORTILLA BOWL** Place a shallow, oven-proof bowl on a baking tray with the opening facing up. Lightly oil the bowl. Lay the tortilla/s on a flat surface and lightly brush with oil on both sides. Place the tortilla/s in the oiled bowl and gently press into a bowl shape. Place the tray in the hot oven and bake until golden and crispy, 5-8 minutes. Remove from the oven and let the tortilla cool down before removing from the bowl. Alternatively, cut the tortilla into small triangles. Place a clean pan over medium-high heat with enough oil to cover the base. Fry the tortilla triangles until golden and crispy, 1-2 minutes (shifting as they colour). Drain on paper towel and season.

**5. BOWL 'EM OVER** Fill up the tortilla bowls with the loaded smoky mince, sprinkle over the charred corn, and drizzle over the Peruvian sauce. Dollop over the guacamole and garnish with the remaining coriander. Amazing, Chef!