



UCOOK

Halloumi Paella

with risotto rice & piquanté peppers

Halloumi steals the show as the star of this vegetarian paella! Served with slow-cooked risotto rice in vegetable stock with onions, Spanish spices, garlic, and piquanté peppers. Finished off with a green salad, lemon juice, and toasted almonds. Curtains up!

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Kate Gomba

Veggie

Strandveld | First Sighting Sauvignon Blanc

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Ingredients & Prep

15ml	Vegetable Stock
2	Onions <i>peel & dice</i>
2	Garlic Cloves <i>peel & grate</i>
30ml	NOMU Spanish Rub
60g	Piquanté Peppers <i>drain</i>
225ml	Risotto Rice
300g	Cooked Chopped Tomato
30g	Almonds <i>roughly chop</i>
45ml	Lemon Juice
150g	Peas
240g	Halloumi <i>slice into 1cm thick slabs</i>
60g	Green Leaves <i>rinse</i>

From Your Kitchen

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

1. FRY & SIMMER Boil a full kettle. Dilute the stock with 900ml of boiling water and set aside. Place a pan (large enough for the paella) over medium heat with a drizzle of oil. When hot, fry the diced onions until soft, 6-7 minutes. Add the grated garlic, the NOMU rub, and 1/2 the drained peppers. Fry until fragrant, 2-3 minutes (shifting occasionally). Stir through the risotto rice until combined, 2-3 minutes. Mix through the cooked chopped tomatoes and slowly add in the diluted stock. Bring to a boil, reduce the heat to low, and gently simmer until the rice is al dente and all the stock has been absorbed, 20-25 minutes.

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

3. ZESTY PEAS Once the paella is cooked, add ½ the lemon juice (to taste) and season. Remove from the heat and stir through the peas. Cover with tinfoil and allow the paella to steam, 5-8 minutes.

4. GOLDEN HALLOUMI Return the pan to medium heat with a drizzle of oil. When hot, fry the halloumi slabs until crispy and golden, 1-2 minutes per side. Drain on paper towel and cut into bite-sized pieces.

5. SOME FRESHNESS In a bowl, combine the rinsed green leaves, 15ml of olive oil, the remaining lemon juice, and seasoning.

6. INDULGE Dish up your veggie paella. Scatter over the golden halloumi and serve the dressed leaves alongside. Garnish with the remaining peppers and the toasted almonds. Enjoy, Chef!



Chef's Tip

The secret to a well cooked paella: never stir it, only stir when it's necessary!

Nutritional Information

Per 100g

Energy	637kJ
Energy	152kcal
Protein	6.3g
Carbs	17g
of which sugars	4g
Fibre	3.1g
Fat	5.9g
of which saturated	3.5g
Sodium	340mg

Allergens

Allium, Sulphites, Tree Nuts, Cow's Milk

Eat
Within
3 Days