

UCOOK

Crunchy Pistachio Schnitzel

with couscous, baby tomatoes & a zesty yoghurt drizzle

This pistachio-crusted beef schnitzel is crisp and juicy with a flavourful nutty breading. Served with a loaded couscous salad bejeweled with tart baby tomatoes and sweet dried apricots & cranberries. Garnished with fresh parsley and drizzles of zesty yoghurt. Heaven!

Hands-on Time: 45 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Thea Richter

 Adventurous Foodie

 Waterford Estate | Waterford Old Vine Chenin Blanc

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Ingredients & Prep

400ml	Couscous
100g	Dried Fruit Mix <i>(60g Dried Apricots & 40g Dried Cranberries)</i>
320ml	Panko Breadcrumbs
60ml	Crispy Onion Bits <i>finely chopped</i>
80g	Pistachio Nuts <i>very finely chopped</i>
600g	Free-range Beef Schnitzel (without crumb)
2	Lemons <i>zested & cut into wedges</i>
15g	Fresh Parsley <i>rinse & roughly chopped</i>
400g	Baby Tomatoes <i>halved</i>
1	Yoghurt

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Egg/s
Paper Towel

1. COUSCOUS Boil the kettle. Place the couscous in a bowl with 400ml of boiling water. Stir through a drizzle of olive oil and seasoning. Cover and steam until rehydrated, 5-8 minutes. Fluff with a fork. Roughly chop the dried fruit and set aside.

2. SOME CRUMB Whisk 2 eggs in a shallow dish with a splash of water. In a separate shallow dish, combine the breadcrumbs, the crispy onion bits, the chopped pistachios, and seasoning. Pat the beef dry with paper towel and coat in the egg first, then lightly coat in the crumb mixture.

3. CRISPY SCHNITZ Place a pan over medium heat with enough oil to cover the base. When hot, fry the crumbed schnitzel until browned, 30-60 seconds per side. Remove from the pan, drain on paper towel, and season. You may need to do this step in batches.

4. LOADED SALAD To the bowl with the cooked couscous, add the juice from 4 lemon wedges, ½ the chopped parsley, a drizzle of olive oil, a sweetener, seasoning, the halved baby tomatoes, and the chopped dried fruit. Toss until combined.

5. ZESTY YOGHURT In a small bowl, mix the yoghurt with a squeeze of lemon juice, lemon zest (to taste) and seasoning. Set aside.

6. DIG IN! Plate up the jeweled couscous salad. Drizzle over the zesty yoghurt and top with the pistachio beef. Garnish with the remaining parsley. Well done, Chef!

Nutritional Information

Per 100g

Energy	735kJ
Energy	176kcal
Protein	11.8g
Carbs	23g
of which sugars	3.8g
Fibre	3g
Fat	3.5g
of which saturated	0.8g
Sodium	52mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Tree Nuts

Cook
within
4 Days