



UCCOOK

Creamy Chickpea Vegetarian Stew

with brown basmati rice

This creamy & delicious tomato & chickpea stew is made with spinach, fresh ginger and lush coconut cream. It is served with perfectly fluffy brown basmati rice, to make sure every last drop of this divine stew finds its way to your fork!

Hands-on Time: 35 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Kate Gomba

 ***NEW Simple & Save**

 **No paired wines**

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Ingredients & Prep

300ml	Brown Basmati Rice
2	Onions <i>1½ peeled & roughly diced</i>
30ml	Tomato Paste
30g	Fresh Ginger <i>peeled & grated</i>
30ml	NOMU Tandoori Rub
300ml	Tomato Passata
360g	Chickpeas <i>drained & rinsed</i>
300ml	Coconut Cream
120g	Spinach <i>rinsed</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey (optional)

1. RICE, RICE BABY! Rinse the rice and place in a pot over a medium-high heat. Submerge in 700ml of salted water and pop on the lid. Once boiling, reduce the heat and simmer for 25-30 minutes until most of the water has been absorbed. Keeping the lid on, remove from the heat and set aside to steam for a further 10 minutes. On completion, drain if necessary and fluff up with a fork.

2. CHICK(PEA) OUT THIS STEW! Place a pot over a medium heat with a drizzle of oil. When hot, add the diced onion and fry for 4-6 minutes, until soft, shifting occasionally. Add the tomato paste, the grated ginger and the rub. Fry for 4-6 minutes until fragrant, shifting constantly. Add the tomato passata and the drained chickpeas. Mix until fully combined and leave to simmer for 6-7 minutes until slightly reduced, stirring occasionally. If the stew reduces too quickly, add a splash of water.

3. FINISHING TOUCHES When the stew has reduced, pour in the coconut cream. Leave to simmer for a further 12-14 minutes or until reduced and thickened, stirring occasionally. In the final minute, add the rinsed spinach and season to taste with salt, pepper, and a sweetener of choice (optional).

4. LET'S EAT! Make a bed of rice and generously cover with the creamy chickpea stew. Well done, Chef!

Nutritional Information

Per 100g

Energy	605kJ
Energy	145kcal
Protein	4.6g
Carbs	21g
of which sugars	2.9g
Fibre	3.7g
Fat	4.7g
of which saturated	3.1g
Sodium	121mg

Allergens

Allium, Sulphites

Cook
within
4 Days