



# UCCOOK

## Roasted Beet & Broccoli Bowl

with dried apricots & pearled barley

Get your temperature rising with a toasty, colourful feast: roast beetroot coated in Moroccan spices, pumpkin seeds, charred broccoli, crispy lentils, spiced barley, and a tangy pomegranate and cashew cream cheese drizzle.

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**Hands-on Time:** 40 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People


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**Chef:** Megan Bure

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 Veggie

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 No paired wines

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## Ingredients & Prep

300ml	Pearled Barley <i>rinsed</i>
40ml	NOMU Moroccan Rub
600g	Beetroot <i>rinsed, trimmed, peeled (optional) &amp; cut into bite-sized pieces</i>
600g	Broccoli Florets <i>cut into bite-sized pieces</i>
240g	Tinned Lentils <i>drained &amp; rinsed</i>
40g	Pumpkin Seeds
160ml	Cashew Nut Cream Cheese
60ml	Pomegranate Dressing
60g	Dried Apricots <i>roughly chopped</i>
80g	Green Leaves <i>rinsed &amp; roughly shredded</i>

## From Your Kitchen

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

**1. SPICED BARLEY** Preheat the oven to 220°C. Place the rinsed barley in a pot with ½ the NOMU rub and 1.6L of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until al dente, 25-30 minutes (stirring occasionally). Drain and cover.

**2. BEETS & BROCC** Spread out the beetroot pieces on a roasting tray. Coat in oil, the remaining NOMU rub, and seasoning. Roast in the oven, 35-40 minutes (shifting halfway). Place the broccoli pieces and drained lentils on a separate roasting tray. Coat in oil and seasoning, and set aside.

**3. SEEDS & DRIZZLE** Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside. In a small bowl, combine the cashew cream cheese with the pomegranate dressing (to taste). Season and set aside.

**4. WHOLESOME VEG** When the beetroot reaches the halfway mark, give it a shift and return to the oven. Pop in the tray of broccoli pieces and lentils, and cook for the remaining roasting time.

**5. APRICOT & BARLEY** In a bowl, toss the cooked barley with ½ the chopped apricots, and seasoning.

**6. GET STUCK IN!** Bowl up the barley next to the rinsed green leaves. Side with the roast veg and drizzle over the creamy dressing. Garnish with the toasted pumpkin seeds and the remaining apricots. Either toss it all together, or serve as is – “Buddha bowl” style. Yum!

## Nutritional Information

Per 100g

Energy	741kJ
Energy	177kcal
Protein	6.7g
Carbs	29g
of which sugars	1.9g
Fibre	5.9g
Fat	2.8g
of which saturated	0.2g
Sodium	116mg

## Allergens

Gluten, Allium, Wheat, Sulphites, Tree Nuts

Cook  
within 3  
Days