



# UCCOOK

## Herby Hake & Roasted Carrots

with pickled onions & cucumber

**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

**Carb Conscious:** Serves 3 & 4

**Chef:** Jade Summers

**Wine Pairing:** Waterford Estate | Waterford Pecan Stream  
Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	288kj	1578kj
Energy	69kcal	377kcal
Protein	5.1g	27.8g
Carbs	6g	34g
of which sugars	3.1g	17g
Fibre	1.5g	8g
Fat	2.4g	13.2g
of which saturated	0.2g	1.3g
Sodium	145mg	797mg

**Allergens:** Cow's Milk, Allium, Sulphites, Fish

**Spice Level:** Mild

Eat Within 1 Day

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
720g	960g	Carrot <i>rinse, trim, peel &amp; cut into bite-sized pieces</i>
150ml	200ml	Creamy Mayo <i>(60ml [80ml] Mayo &amp; 90ml [120ml] Low Fat Plain Yoghurt)</i>
60g	80g	Salad Leaves <i>rinse &amp; roughly shred</i>
60g	80g	Pickled Onions <i>drain &amp; roughly slice</i>
150g	200g	Cucumber <i>rinse &amp; cut into half-moons</i>
3	4	Line-caught Hake Fillets
15ml	20ml	NOMU Cajun Rub

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Water  
Paper Towel  
Butter  
Seasoning (salt & pepper)

**1. ROASTED CARROT** Preheat the oven to 200°C. Spread the carrot on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 20-25 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

**2. MMMAYO** To a bowl, add the creamy mayo. Loosen with water in 5ml increments until drizzling consistency, season and set aside.

**3. SIDE SALAD** In a salad bowl, combine the leaves, the onion, the cucumber, and the carrot. Season and set aside.

**4. YUMMY HAKE** Place a pan over medium-high heat with a drizzle of oil. Pat the fish dry with paper towel. When hot, fry the fish until golden, 3-4 minutes per side. In the final minute, baste with a knob of butter, and the NOMU rub. Remove from the pan and season.

**5. SO SATISFYING** Plate up the fried fish. Side with the roasted carrot salad. Drizzle with the mayo. Enjoy!