



UCCOOK

Halloumi Shakshuka

with lentils, toasted baguette rounds & fresh coriander

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Veggie: Serves 1 & 2

Chef: Rhea Hsu

Wine Pairing: Stettyn Wines | Stettyn Family Range
Babelki Brut Rosé

Nutritional Info	Per 100g	Per Portion
Energy	664kJ	4868kJ
Energy	159kcal	1164kcal
Protein	8.5g	62.7g
Carbs	21g	157g
of which sugars	4.5g	32.9g
Fibre	4.8g	35.3g
Fat	4.1g	30.3g
of which saturated	2.6g	19g
Sodium	241mg	1770mg

Allergens: Cow's Milk, Gluten, Allium, Wheat, Sulphites

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1 [Serves 2]

1	1	Onion <i>peel & roughly dice</i>
20g	40g	Piquanté Peppers <i>drain</i>
1	1	Garlic Clove <i>peel & grate</i>
7,5ml	15ml	Tomato Paste
200ml	400ml	Tomato Passata
120g	240g	Tinned Lentils <i>drain & rinse</i>
3g	5g	Fresh Coriander <i>rinse & pick</i>
15ml	30ml	Shakshuka Spice <i>(7ml [14ml] NOMU Moroccan Rub, 7ml [14ml] Ground Paprika & 1ml [2ml] Dried Chilli Flakes)</i>
80g	160g	Halloumi
1	1	Sourdough Baguette <i>cut ½ [1] into thick rounds</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Sugar/Sweetener/Honey

Egg/s (optional)

Butter (optional)

Paper Towel

Seasoning (salt & pepper)

1. GET GOING Boil the kettle. Place a deep pan (with a lid) over medium-high heat with a drizzle of oil. When hot, fry the onion until soft, 3-4 minutes (shifting occasionally). Add the peppers, the garlic, and the tomato paste. Fry until fragrant, 1-2 minutes (shifting constantly).

2. ADD THE LENTILS When the garlic is fragrant, pour in the tomato passata and 50ml [100ml] of boiling water. Bring to a simmer. Reduce the heat and cook until the sauce has thickened, 5-6 [6-7] minutes. Add the lentils, ½ the coriander, the shakshuka spice, a sweetener (to taste), and seasoning. Simmer until heated through, 1-2 minutes. Add a splash of water if the sauce is too thick.

3. HALLOUMI While the sauce is simmering, slice the halloumi into 1cm thick slices. Place a clean pan over medium-high heat with a drizzle of oil. When hot, fry the halloumi until crispy, 1-2 minutes per side. Drain on paper towel and cover.

4. OPTIONAL EGG Using a spoon, make 1 [2] small well/s in the saucy lentils and crack 1 [2] egg/s (optional) into the [each] well. Cover and cook for 5-7 minutes, or until the eggs is/are done to your preference. Remove the pan from the heat.

5. BAGUETTE Smear the baguette rounds with butter (optional) or drizzle with oil. Return the pan to medium heat. When hot, toast the baguette rounds until golden, 1-2 minutes per side.

6. YUM! Dish up a generous portion of shakshuka (with the poached egg if using!) and top with the halloumi slices. Garnish with the remaining coriander. Finish it off with a crack of black pepper. Side with the toasted baguette rounds for dunking. Dig in, Chef!