



UCOOK

Hot 'n Tangy Pumpkin Salad

with charred black beans, crispy onions & a chilli-lime dressing

It's sure to be the peak of your week! A hearty rice salad with crisp black beans, smoky roast pumpkin, peas, baby tomatoes, and pumpkin seeds; tied together with a dressing of sweet chilli sauce, lime, and fresh chilli.

Hands-On Time: 25 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Lauren Todd

 Vegetarian

 **Delheim Wines** | Gewürztraminer

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Ingredients & Prep

400g	Pumpkin Chunks <i>cut into bite-sized pieces</i>
20ml	NOMU Spanish Rub
240g	Black Beans <i>drained & rinsed</i>
150ml	Brown Basmati Rice
20g	Pumpkin Seeds
50ml	Ong's Sweet Chilli Sauce
20ml	Coconut Sugar
2	Limes <i>cut into wedges</i>
1	Fresh Chilli <i>deseeded & finely chopped</i>
160g	Baby Tomatoes <i>rinsed & quartered</i>
100g	Peas
40g	Green Leaves <i>rinsed</i>
30ml	Crispy Onions

From Your Kitchen

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

1. ROASTIN' PUMPKIN Preheat the oven to 200°C. Spread out the pumpkin pieces on a roasting tray. Coat in oil, the Spanish Rub to taste, and a little seasoning. Roast in the hot oven for 30-35 minutes until cooked through and crisping up. Place the drained black beans in a bowl, coat in oil and seasoning, and set aside.

2. GET THE RICE GOING Rinse the rice and place in a pot over a medium-high heat. Submerge in 500ml of salted water and pop on a 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. Drain on completion if necessary and fluff up with a fork.

3. SEEDS, PEAS & TOMATOES Boil the kettle. Place the seeds in a pan over a medium heat. Toast for 3-5 minutes until beginning to pop and turn brown. Remove from the pan and set aside to cool. In a salad bowl, combine the sweet chilli sauce with 3 tsp of oil. Mix in the coconut sugar, lime juice, and chopped chilli — all to taste. Toss through the quartered baby tomatoes, season to taste, and set aside to marinate. Submerge the peas in boiling water for 2-3 minutes until heated through. Drain on completion and set aside.

4. HALFWAY, HOORAY! When the pumpkin reaches the halfway mark, remove from the oven and give a shift. Scatter over the beans, spread out in a single layer, and return to the oven for the remaining time. On completion, the beans should be crisping up and the pumpkin should be cooked through and caramelised.

5. ASSEMBLE THE RICE SALAD When the roast veg and rice have finished cooking, place in a large bowl with the peas and the marinated tomatoes. Toss through the chilli-lime dressing from the tomato bowl to taste. In a separate bowl, toss the rinsed green leaves with some lime juice and seasoning to taste.

6. A COLOUR & FLAVOUR BURST! Make a bed of moreish rice salad and scatter with the dressed leaves. Finish with flecks of toasted pumpkin seeds, sprinkles of crispy onions, and any remaining lime wedges. Wonderful work, Chef!

Nutritional Information

Per 100g

Energy	539kj
Energy	129Kcal
Protein	4g
Carbs	24g
of which sugars	6.3g
Fibre	4.6g
Fat	2.1g
of which saturated	0.5g
Sodium	273mg

Allergens

Gluten, Allium, Wheat

Cook
within 3
Days