



UCCOOK

Middle Eastern Chicken Mince Bowl

with baby tomatoes & red pepper hummus

Hands-on Time: 40 minutes

Overall Time: 50 minutes

***New Calorie Conscious:** Serves 3 & 4

Chef: Kate Gomba

Nutritional Info

	Per 100g	Per Portion
Energy	350.8kJ	2043.6kJ
Energy	83.9kcal	488.9kcal
Protein	6.5g	38g
Carbs	6.3g	36.4g
of which sugars	1.6g	9.2g
Fibre	2.1g	12g
Fat	3.3g	19.2g
of which saturated	0.8g	4.9g
Sodium	143.6mg	836.5mg

Allergens: Sulphites, Sesame, Allium

Spice Level: None

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
180g	240g	Chickpeas <i>drain & rinse</i>
150g	200g	Kale <i>rinse & roughly shred</i>
450g	600g	Free-range Chicken Mince
2	2	Onions <i>peel & finely slice 1½ [2]</i>
30ml	40ml	NOMU Moroccan Rub
240g	320g	Baby Tomatoes <i>rinse & cut in half</i>
300g	400g	Cucumber <i>rinse & cut into half-moons</i>
30ml	40ml	Lemon Juice
150ml	200ml	Red Pepper Hummus

From Your Kitchen

Seasoning (Salt & Pepper)

Water

Cooking Spray

1. **CHICKPEAS & KALE** Place a pan (with a lid) over medium-high heat and lightly spray with cooking spray. When hot, toast the chickpeas until golden and crispy, 8-10 minutes (shifting occasionally). If they start to pop out, use a lid to rein them in. Mix in the kale and fry until wilted, 5-8 minutes. Remove from the pan and season.

2. **MMMINCE** Return the pan to medium-high heat and lightly spray with cooking spray. When hot, fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 4-5 [5-6] minutes (shifting occasionally). Add the onions and fry until lightly golden, 4-5 minutes. Mix in the NOMU rub and fry until fragrant, 30-60 seconds.

3. **JUST BEFORE SERVING** In a bowl, combine the tomatoes with the cucumber, the lemon juice (to taste) and season.

4. **DINNER IS READY** Dish up the chickpeas and kale, side with the mince, the tomato and cucumber mix, and dollop over the hummus. Well done, Chef!