



UCCOOK

Cosy Potatoes & Crispy Cannellini Beans

with spinach & piquanté peppers

Hands-on Time: 25 minutes

Overall Time: 45 minutes

Veggie: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Paul Cluver | Village Pinot Noir

Nutritional Info

	Per 100g	Per Portion
Energy	320kJ	2699kJ
Energy	76kcal	645kcal
Protein	2.5g	20.8g
Carbs	14g	117g
of which sugars	4.4g	36.9g
Fibre	2.7g	23.1g
Fat	1.4g	11.8g
of which saturated	0.2g	1.5g
Sodium	197mg	1666mg

Allergens: Sulphites, Tree Nuts, Allium

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	1	Lemon <i>rinse, zest & cut ½ [1] into wedges</i>
1	2	Spring Onion/s <i>rinse & thinly slice</i>
20ml	40ml	Pesto Princess Harissa Paste
25g	50g	Pitted Dates <i>roughly chop</i>
75g	150g	Spinach <i>rinse & roughly shred</i>
3g	5g	Fresh Mint <i>rinse, pick & roughly chop</i>
20g	40g	Piquanté Peppers <i>drain</i>
250g	500g	Baby Potatoes <i>rinse & halve</i>
50g	100g	Cucumber <i>rinse & finely dice</i>
30ml	60ml	Cashew Nut Cream Cheese
120g	240g	Cannellini Beans <i>drain & rinse</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Milk or Milk Alternative (optional)
Seasoning (salt & pepper)
Plant-based Butter (optional)

1. OFF YOU GO! Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway). Place the cannellini beans in a bowl, and coat in oil and seasoning. Combine the harissa with 5ml [10ml] of oil. Set the beans and harissa aside.

2. HARISSA & CANNELLINI When the potatoes reach the halfway mark, remove from the oven and coat in the harissa oil (to taste). Scatter over the beans, spread out evenly, and return to the oven for the remaining cooking time until crispy, 10-15 minutes.

3. GET DRESSED & DO THE SALSA Place the cucumber, the piquanté peppers, the spring onion, and the dates in a bowl. Toss together with a drizzle of olive oil and seasoning. Set aside for serving. Place the cashew cream cheese in a small bowl. Mix in ¾ of the mint, a squeeze of lemon juice (to taste), and the zest (to taste). Gradually loosen with milk, a milk alternative, or water until drizzling consistency and season.

4. SAUTÉ AWAY Place a pan over medium-high heat with a drizzle of oil or knob of plant-based butter. When hot, sauté the spinach until wilted, 3-4 minutes. Add a generous squeeze of lemon, seasoning, and remove from the heat.

5. FLAVOUR BURST! Make a bed of the lemony spinach and pile on the harissa potatoes and the cannellini beans. Scatter over the salsa and drizzle with the minty cashew dressing. Garnish with the remaining mint and serve with any remaining lemon wedges. Delicious, Chef!