



# UCCOOK

## Spicy Falafel Bowl

with red quinoa

**Hands-on Time:** 45 minutes

**Overall Time:** 55 minutes

**Veggie:** Serves 3 & 4

**Chef:** Jenna Peoples

**Wine Pairing:** Deetlefs Wine Estate | Deetlefs Stonecross  
Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	825.5kJ	4185.9kJ
Energy	197.5kcal	1001.4kcal
Protein	5.2g	26.6g
Carbs	19.7g	99.7g
of which sugars	3.8g	19.5g
Fibre	4.9g	24.8g
Fat	10.4g	52.6g
of which saturated	1.2g	6g
Sodium	267.8mg	1358mg

**Allergens:** Allium, Sulphites

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
225ml	300ml	Quinoa
360g	480g	Carrot
30ml	40ml	NOMU Cajun Rub
180g	240g	Chickpeas
30ml	40ml	Red Wine Vinegar
150g	200g	Cucumber
150ml	200ml	Vegan Mayo
45ml	60ml	Banhoeck Chilli Oil
1	40g	Pumpkin & Sunflower Seed Mix
18	24	Outcast Falafels
60g	80g	Salad Leaves

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

Sugar/Sweetener/Honey

Paper Towel

**1. KEEN ON QUINOA** Preheat the oven to 200°C. Place the quinoa in a pot with 450ml [600ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the tails have popped out, 20-25 minutes. Remove from the heat and drain (if necessary). Set aside to steam, about 5 minutes. Spread the carrot out on a roasting tray, coat in oil, NOMU rub, and seasoning. Roast until golden and crispy, 10-15 minutes. Scatter over the chickpeas and roast for a further 10 minutes.

**2. PICKLE & DRIZZLE** In a small bowl, combine the red wine vinegar, a sweetener (to taste) and the cucumber. Set aside to pickle. In another bowl, combine the mayo and the chilli oil (to taste). Loose with water in 5ml increments until drizzling consistency. Season and set aside.

**3. THE CRUNCH FACTOR** Place the seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

**4. FRY THE FALAFELS** Return the pan to medium heat with enough oil to cover the base. Fry the falafels until golden and crispy, 2-3 minutes per side. Remove from the pan and drain on paper towel.

**5. SERVE & SAVOUR** Toss together the quinoa and salad leaves with some olive oil. Plate it up, topped with the pickled cucumber, the roasted carrot and chickpeas, and the falafels. Drizzle over the spicy mayo. Garnish with the the seed mix. Dig in, Chef!