



# UCOOK

## Apricot & Beef Pitas

with tzatziki & fresh mint

**Hands-on Time:** 30 minutes

**Overall Time:** 35 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Kate Gomba

**Wine Pairing:** Stettyn Wines | Stettyn Signature Range  
Guardian Shiraz Cabernet Sauvignon

Nutritional Info	Per 100g	Per Portion
Energy	572kJ	3895kJ
Energy	137kcal	932kcal
Protein	6.4g	43.7g
Carbs	16.5g	112.3g
of which sugars	5.4g	36.9g
Fibre	1.9g	12.8g
Fat	4.6g	31.5g
of which saturated	1.7g	11.5g
Sodium	207mg	1409mg

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

Eat Within 3 Days

**Spice Level:** None

## Ingredients & Prep Actions:

Serves 3

[Serves 4]

2	2	Onions <i>peel &amp; roughly slice</i>
45ml	60ml	Apricot Jam
45ml	60ml	Lemon Juice
60g	80g	Dried Apricots <i>roughly chop</i>
450g	600g	Beef Mince
45ml	60ml	NOMU Moroccan Rub
2	2	Garlic Cloves <i>peel &amp; grate</i>
3	4	Pita Breads
240g	240g	Carrot <i>rinse, trim, peel &amp; grate</i>
150g	200g	Cucumber <i>rinse &amp; cut into matchsticks</i>
8g	10g	Fresh Mint <i>rinse &amp; pick</i>
150ml	200ml	Tzatziki

**1. RELISH** Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until soft and caramelised, 10-12 minutes (shifting occasionally). Add a knob of butter, the apricot jam, and  $\frac{1}{2}$  the lemon juice. Mix to combine and simmer until slightly thickened, 1-2 minutes. Remove from the pan, add the apricots, and season.

**2. MINCE** Return the pan, wiped down, to medium heat with a drizzle of oil. Add 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 NOMU rub and the garlic, and fry until fragrant, 1-2 minutes.

**3. TOAST** Place a clean pan over medium heat. When hot, toast the pita until heated through, 30-60 seconds per side. Alternatively, place it on a plate and heat up in the microwave, 30-60 seconds. Cut in half to form a pocket.

**4. CARROT SALAD** In a salad bowl, combine the carrot, the cucumber, the mint, the remaining lemon juice, and seasoning.

**5. TIME TO EAT** Smear the pita pockets with the tzatziki and fill with the flavourful mince, the apricot relish, and the carrot salad. Serve any remaining filling on the side. Enjoy, Chef!

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

Butter