



UCCOOK

Masala Baked Beans & Coriander Chutney

with roasted butternut & soft rotis

Hands-on Time: 35 minutes

Overall Time: 55 minutes

Veggie: Serves 3 & 4

Chef: Jenna Peoples

Wine Pairing: Strandveld | First Sighting Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	407kJ	4240kJ
Energy	97kcal	1014kcal
Protein	2.8g	29g
Carbs	17g	173g
of which sugars	4.2g	44g
Fibre	2.4g	25.4g
Fat	1.9g	20.2g
of which saturated	0.3g	3g
Sodium	208mg	2164mg

Allergens: Cow's Milk, Gluten, Allium, Wheat, Sulphites, Tree Nuts, Soy

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
750g	1kg	Butternut <i>rinse, deseed, peel (optional) & cut into bite-sized pieces</i>
15g	20g	Fresh Coriander <i>rinse & finely chop</i>
30ml	40ml	Tangy Honey <i>(15ml [20ml] Lime Juice & 15ml [20ml] Honey)</i>
2	2	Onions <i>peel & finely slice</i>
45ml	60ml	Spice & All Things Nice Korma Curry Paste
2	2	Fresh Chillies <i>deseed & finely chop</i>
3	4	Garlic Cloves <i>peel & grate</i>
30ml	40ml	Tomato Paste
360g	480g	Cannellini Beans <i>drain & rinse</i>
600g	800g	Cooked Chopped Tomato
300ml	400ml	Buttanut Macadamia Nut Yoghurt
6	8	Rotis

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Sugar/Sweetener/Honey
Seasoning (salt & pepper)

1. GOLDEN BUTTERNUT Preheat the oven to 200°C. Spread the butternut on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). In a bowl, combine the coriander and the tangy honey. Mix to combine and season.

2. HURRY WITH THE CURRY Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until golden, 3-4 minutes (shifting occasionally). Add the Korma curry paste, the chillies (to taste), the garlic, and the tomato paste and fry until fragrant, 2-3 minutes. Add in the cannellini beans, the cooked chopped tomatoes and 300ml [400ml] of water. Season and allow to simmer for 10-12 minutes until slightly thickened. Once complete, mix through ½ the macadamia yoghurt and a sweetener (to taste). Gently mix in the butternut.

3. WARM ROTIS Just before serving, place a clean pan over medium heat. When hot, toast each roti until warmed through, 30-60 seconds per side. Alternatively, spread them out on a plate in a single layer and heat up in the microwave, 30-60 seconds.

4. SAVOUR THE FLAVOUR Dish up a generous helping of the masala baked beans. Top with a dollop of the macadamia yoghurt, followed by a drizzle of the coriander chutney and side with the warm rotis. Tuck in and enjoy, Chef!