



# UCCOOK

## Greek Ostrich Salad

with croutons & chickpeas

**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

**Simple & Save:** Serves 1 & 2

**Chef:** Jade Summers

**Wine Pairing:** Neil Ellis Wines | Neil Ellis Wild Flower Rosé

### Nutritional Info

	Per 100g	Per Portion
Energy	512kJ	2522kJ
Energy	122kcal	604kcal
Protein	9.5g	46.6g
Carbs	9g	43g
of which sugars	1.2g	6g
Fibre	1.5g	7.3g
Fat	4.8g	23.5g
of which saturated	1.6g	8g
Sodium	117mg	576mg

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

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
60g	120g	Chickpeas <i>drain &amp; rinse</i>
150g	300g	Free-range Ostrich Chunks
40ml	80ml	Low Fat Plain Yoghurt
50g	100g	Cucumber <i>rinse &amp; roughly chop</i>
1	1	Tomato <i>rinse &amp; roughly chop</i>
20g	40g	Danish-style Feta <i>drain</i>
20g	40g	Salad Leaves <i>rinse &amp; finely shred</i>
30g	60g	Croutons

## From Your Kitchen

Oil (cooking, olive or coconut)

Water

Paper Towel

Seasoning (salt & pepper)

**1. CRISPY CHICKPEAS** Place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, toast the chickpeas until golden and crispy, 6-8 minutes (shifting occasionally). If they start to pop out, use a lid to rein them in. Remove from the pan and season. Alternatively, air fry the coated chickpeas at 200°C until crispy, 10-15 minutes (shifting halfway).

**2. O-YUM OSTRICH** Return the pan to medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel, and cut it into bite-sized chunks. Sear the ostrich until browned, 2-3 minutes (shifting occasionally). Remove from the pan. Season and set aside.

**3. YOGHURT DRESSING & SALAD** In a bowl, combine the yoghurt, and loosen with a splash of water. Season. In a separate bowl, combine the cucumber, the tomato, the feta, the salad leaves, the chickpeas, a drizzle of olive oil and seasoning.

**4. DIG IN!** Make a bed of the chickpea salad, top with the croutons and the fried ostrich, and drizzle over the yoghurt. Enjoy.