



# UCCOOK

## Roasted Vegetables & Miso Mayo

with toasted cashew nuts, bulgur wheat & crispy onions

**Hands-on Time:** 20 minutes

**Overall Time:** 40 minutes

**Veggie:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Waterford Estate | Waterford Pecan Stream  
Chenin Blanc

Nutritional Info	Per 100g	Per Portion
Energy	478kJ	3467kJ
Energy	114kcal	829kcal
Protein	3g	21.7g
Carbs	15g	111g
of which sugars	3.3g	23.7g
Fibre	3.3g	23.9g
Fat	4.5g	32.4g
of which saturated	0.6g	4.2g
Sodium	141mg	1022mg

**Allergens:** Gluten, Allium, Wheat, Sulphites, Tree Nuts, Soy

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
120g	240g	Carrot <i>rinse, trim, peel &amp; cut into bite-sized pieces</i>
1	1	Onion <i>peel &amp; cut into thick wedges</i>
150g	300g	Beetroot Chunks
75ml	150ml	Bulgur Wheat
150g	300g	Cauliflower Florets <i>cut into bite-sized pieces</i>
20g	40g	Cashew Nuts <i>roughly chop</i>
60ml	120ml	Miso Mayo <i>(35ml [70ml] Mayo, 15ml [30ml] Miso Paste &amp; 10ml [20ml] Lime Juice)</i>
10ml	20ml	Crispy Onion Bits

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

**1. ROAST** Preheat the oven to 200°C. Spread the carrot, the onion, and the beetroot on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

**2. BULGUR** Boil the kettle. Place the bulgur wheat in a pot with 150ml [300ml] of boiling water, a drizzle of oil, and seasoning. Simmer until cooked through, 6-8 minutes. Drain if necessary, fluff with a fork, and set aside.

**3. CAULI** Coat the cauliflower in oil and season. When the roast has 10-15 minutes to go, scatter over the cauliflower, and roast for the remaining time.

**4. NUTS** Place the cashews in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**5. MISO MAYO** Just before serving, combine the bulgur, the roast veggies, and a drizzle of olive oil. Loosen the miso mayo with water in 5ml increments until drizzling consistency.

**6. DINNER IS READY** Make a bed of the loaded bulgur, drizzle over the miso mayo, and sprinkle over the nuts and the crispy onions. Enjoy, Chef!

**Chef's Tip** Spread the veggies in a single layer with space between them. Overcrowding causes steaming instead of roasting.