



# UCCOOK

## Knife & Fork Nachos

**with spiced sweet potato, cottage cheese & crispy onions**

These 'nachos' are made of golden roast sweet potato, loaded with flakey kale, piles of beans and corn, melty mozzarella, and chive-y cream cheese. With a crunch of crackly onions and a bite from jalapeño to boot!

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**Hands-on Time:** 45 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People


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**Chef:** Megan Bure

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 Veggie

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 Waterford Estate | Waterford OVP Chenin Blanc 2020

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## Ingredients & Prep

1kg	Sweet Potato <i>rinsed &amp; cut into 1cm thick spheres</i>
60ml	NOMU Spanish Rub
400g	Kale <i>rinsed &amp; roughly shredded</i>
250ml	Cottage Cheese
15g	Fresh Chives <i>rinsed &amp; roughly chopped</i>
2	Lemons <i>zested &amp; cut into wedges</i>
480g	Kidney Beans <i>drained &amp; rinsed</i>
200g	Corn <i>drained</i>
300g	Grated Mozzarella
40ml	Crispy Onions
80g	Sliced Pickled Jalapeños <i>drained &amp; roughly chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water

**1. NA-CHO ORDINARY NACHOS!** Preheat the oven to 200°C. Spread out the sweet potato spheres on a roasting tray — use two trays if necessary. Coat in oil, ½ of the Spanish Rub, and a little seasoning to taste. Roast in the hot oven for 35-40 minutes until cooked through and crisping up.

**2. A LITTLE PREP** Place the shredded kale in a bowl with a drizzle of oil and some seasoning. Using your hands, massage until softened and coated. Set aside for step 3. Place the cottage cheese in a small bowl with ¾ of the chopped chives. Combine with the lemon zest and a squeeze of lemon juice, both to taste. Season and set aside for serving.

**3. CRISPY KALE** When the sweet potato reaches the halfway mark, remove the tray from the oven and spread the spheres further out over the base and up the sides of the tray. Scatter over the kale and return to the oven for 8-10 minutes until crispy.

**4. LOOKING GOOD...** When the kale is crispy, remove the tray from the oven and scatter over the drained kidney beans and corn. Evenly sprinkle with the remaining Spanish Rub and the mozzarella. Return to the oven and bake for 7-10 minutes until the cheese is melted and golden.

**5. DINE LIKE A KING** Plate up the loaded sweet potato “nachos” and cover in dollops of chive-infused cottage cheese. Finish off with scatterings of crispy onions, chopped jalapeños, and the remaining chives. Serve with a lemon wedge on the side. Time to feast, Chef!

## Nutritional Information

Per 100g

Energy	446kJ
Energy	107kcal
Protein	5.7g
Carbs	12g
of which sugars	3.8g
Fibre	3.2g
Fat	3.1g
of which saturated	1.6g
Sodium	202mg

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within  
4 Days