



# UCOOK

## Sticky Ginger Sesame Chicken Meatballs

**with charred broccoli florets**

An Italian-inspired meat dish gets umami-fied with Asian ingredients. A fusion of garlic, ginger, NOMU Oriental Rub & chicken mince is rolled into flavourbombs, pan fried, and coated in a special UCOOK oriental sauce. Served with fluffy basmati rice, charred broccoli, and garnishes of toasted sesame seeds & chilli flakes.

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**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 1 Person

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**Chef:** Samantha du Toit

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Fan Faves

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 Creation Wines | Creation Chenin Blanc

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## Ingredients & Prep

100ml	White Basmati Rice <i>rinse</i>
5ml	White Sesame Seeds
150g	Free-range Chicken Mince
1	Spring Onion <i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i>
1	Garlic Clove <i>peel &amp; grate</i>
10g	Fresh Ginger <i>peel &amp; grate</i>
10ml	NOMU Oriental Rub
150g	Broccoli Florets <i>rinse &amp; cut into bite-sized pieces</i>
80ml	Oriental Sauce <i>(20ml Pomegranate Juice, 30ml Hoisin Sauce, 10ml Honey &amp; 20ml Rice Wine Vinegar)</i>
5ml	Dried Chilli Flakes

## From Your Kitchen

Oil (cooking, olive & coconut)  
Salt & Pepper  
Water  
Butter (optional)

**1. RICE, RICE, BABY** Place the rinsed rice in a pot with 200ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

**2. OPEN SESAME** Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**3. MOUTHWATERING MEATBALLS** In a bowl, combine the mince, the spring onion whites, the grated garlic, the grated ginger, the NOMU rub, and seasoning. Wet your hands slightly and shape the mince mixture into 4-5 meatballs.

**4. CHARRED BROCCOLI** Return the pan to medium-high heat with a drizzle of oil or a knob of butter. When hot, fry the broccoli pieces until lightly charred, 5-6 minutes (shifting occasionally). Add a splash of water and cover with a lid. Simmer until al dente, 1-2 minutes. Remove from the pan and season.

**5. ASIAN AROMAS** Place a clean pan over medium heat with a drizzle of oil. When hot, fry the meatballs until browned and cooked through, 4-5 minutes (shifting occasionally). Add the oriental sauce and 50ml of water. Simmer until slightly reduced, 3-4 minutes. Remove from the heat.

**6. SET THE TABLE** Make a bed of the fluffy rice. Top with the charred broccoli, the sticky ginger meatballs and all the pan juices. Garnish with the chilli flakes (to taste), the toasted seeds, and the spring onion greens.

## Nutritional Information

Per 100g

Energy	635kJ
Energy	152kcal
Protein	8.1g
Carbs	23g
of which sugars	6.3g
Fibre	1.8g
Fat	3g
of which saturated	0.8g
Sodium	245mg

## Allergens

Gluten, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Eat  
Within  
1 Day