



# UCCOOK

## Blueberry, Kale & Couscous Bowl

with coconut yoghurt

**Hands-on Time:** 20 minutes

**Overall Time:** 30 minutes

**Veggie:** Serves 1 & 2

**Chef:** Samantha du Toit

**Wine Pairing:** Delheim Wines | Delheim Staying Alive Riesling

### Nutritional Info

	Per 100g	Per Portion
Energy	541kJ	2189kJ
Energy	129kcal	523kcal
Protein	4.5g	18.2g
Carbs	22g	87g
of which sugars	5.8g	23.3g
Fibre	3.5g	14.3g
Fat	2.2g	8.8g
of which saturated	0.8g	3.1g
Sodium	19mg	78mg

**Allergens:** Gluten, Wheat, Tree Nuts

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
100ml	200ml	Couscous
10g	20g	Pistachio Nuts <i>roughly chop</i>
100g	200g	Kale <i>rinse &amp; roughly shred</i>
10ml	20ml	Lemon Juice
1 unit	2 units	Fresh Blueberries <i>rinse</i>
3g	5g	Fresh Basil <i>rinse, pick &amp; roughly tear</i>
50ml	100ml	Coconut Yoghurt

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Seasoning (Salt & Pepper)

**1. QUICK COUSCOUS** Boil the kettle. Place the couscous in a bowl with 100ml [200ml] of boiling water. Stir through a drizzle of olive oil and seasoning. Cover and steam until rehydrated, 5-8 minutes. Fluff with a fork.

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

**3. FAIL-PROOF KALE** Place the kale in a bowl with a drizzle of oil and seasoning. Using your hands, gently massage until softened. Place a pan over medium heat. When hot, fry the kale until slightly wilted, 2-3 minutes. Remove from the pan and cover.

**4. ZESTY DRESSING** In a small bowl, combine the lemon juice (to taste), a drizzle of olive oil, and seasoning.

**5. ADD THE FLAVOUR** When the couscous is done and has cooled slightly, toss through ½ the blueberries, the kale, ½ the basil, and ½ the nuts.

**6. SENSATIONAL SALAD** Plate up the loaded couscous and top with the remaining berries, the remaining nuts, and the remaining basil. Drizzle over the lemon dressing and the coconut yoghurt.