



# UCCOOK

## Tunisian Lamb Chop & Couscous

with crispy chickpeas & dried apricots

**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Caitlin Swanepoel

**Wine Pairing:** Painted Wolf Wines | The Den Shiraz

### Nutritional Info

	Per 100g	Per Portion
Energy	949kJ	3749kJ
Energy	227kcal	896kcal
Protein	10.8g	42.7g
Carbs	14g	56g
of which sugars	3.2g	12.5g
Fibre	2.3g	9.1g
Fat	13.2g	52.1g
of which saturated	5.2g	20.7g
Sodium	53.5mg	211mg

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

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
150ml	200ml	Couscous
180g	240g	Chickpeas <i>drain &amp; rinse</i>
525g	700g	Free-range Lamb Leg Chops
30ml	40ml	Pesto Princess Chermoula Paste
60g	80g	Green Leaves <i>rinse</i>
45g	60g	Dried Apricots <i>roughly chop</i>
8g	10g	Fresh Mint <i>rinse, pick &amp; roughly tear</i>
150ml	200ml	Low Fat Plain Yoghurt

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Paper Towel  
Butter

**1. COUSCOUS** Boil the kettle. Place the couscous in a bowl with 225ml [300ml] 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. 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, 8-10 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 at 200°C until crispy, 8-10 minutes (shifting halfway).

**3. LAMB** Return the pan to medium-high heat with a drizzle of oil. Pat the lamb dry with paper towel. When hot, sear the lamb until browned, 3-4 minutes per side. In the final 1-2 minutes, baste with a knob of butter and the chermoula. Remove from the pan, season, and rest for 5 minutes.

**4. TIME TO EAT** In a serving bowl, combine the couscous, the green leaves, the chickpeas, the apricots, the mint, a drizzle of olive oil, and add seasoning. Top with the lamb with all the pan juices and finish with dollops of yoghurt. Dig in, Chef!