



UCCOOK

Hearty Coconut, Ginger & Chickpeas

with poppadoms

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Veggie: Serves 1 & 2

Chef: Jemimah Smith

Wine Pairing: Muratie Wine Estate | Muratie Laurens
Campher Chenin Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	388kj	2929kj
Energy	93kcal	700kcal
Protein	3.1g	23g
Carbs	13g	101g
of which sugars	3.7g	27.7g
Fibre	3g	22.8g
Fat	2.4g	17.9g
of which saturated	1.5g	11.4g
Sodium	100mg	752mg

Allergens: Sulphites, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Sweet Potato Chunks <i>cut into bite-sized pieces</i>
120g	240g	Chickpeas <i>drain & rinse</i>
1	1	Onion <i>peel & roughly dice</i>
1	1	Garlic Clove <i>peel & grate</i>
10g	20g	Fresh Ginger <i>peel & grate</i>
15ml	30ml	Turmeric Curry Rub <i>(10ml [20ml] NOMU Garam Masala Rub & 5ml [10ml] Ground Turmeric)</i>
100g	200g	Cooked Chopped Tomato
100ml	200ml	Coconut Milk
50g	100g	Kale <i>rinse & roughly shred</i>
3g	5g	Fresh Coriander <i>rinse & roughly chop</i>
2	4	Poppadoms

From Your Kitchen

Oil (cooking, olive OR coconut)
Seasoning (Salt & Pepper)
Water

1. ROAST WITH THE MOST Preheat the oven to 200°C. Spread the sweet potato on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). At the halfway mark, scatter over the chickpeas and roast for the remaining time. Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. CURRY BASE Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until golden, 5-6 minutes (shifting occasionally). Add the garlic, the ginger, and the turmeric curry rub. Fry until fragrant, 2-3 minutes. Add the cooked chopped tomato, the coconut milk, and 50ml [100ml] of water. Simmer until slightly reduced, 10-12 minutes.

3. CRISPY KALE & CORIANDER Once the curry base has thickened slightly, add the kale and ½ the coriander. Simmer until the kale has wilted, 3-4 minutes. In the final 2-3 minutes, mix in the roast and seasoning. Remove from the heat.

4. POPPADOMS Heat the poppadoms in the microwave until crispy, 20-30 seconds. Alternatively, place a clean pan over medium-high heat with enough oil to cover the base. When hot, shallow fry the poppadoms one at a time, 30 seconds per side. As soon as the poppadom starts to curl, use tongs to flip it over. Keep flipping until golden and puffed up.

5. HURRY & ENJOY THE CURRY Bowl up the coconut curry and garnish with the remaining coriander. Serve with the crispy poppadoms on the side. Well done, Chef!