



# UCCOOK

## Veggie Meatballs & Marinated Tomatoes

with cucumber-yogurt & spinach

**Hands-on Time:** 15 minutes

**Overall Time:** 30 minutes

**Veggie:** Serves 1 & 2

**Chef:** Hellen Mwanza

### Nutritional Info

	Per 100g	Per Portion
Energy	541kJ	2500kJ
Energy	129kcal	598kcal
Protein	7g	32.4g
Carbs	17g	80g
of which sugars	2.2g	10.1g
Fibre	2.1g	9.5g
Fat	3g	13.7g
of which saturated	0.6g	2.7g
Sodium	256mg	1184mg

**Allergens:** Gluten, Allium, Wheat, Sulphites, Soy

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
75ml	150ml	White Basmati Rice <i>rinse</i>
80g	160g	Baby Tomatoes <i>rinse &amp; cut in half</i>
15ml	30ml	Balsamic Vinegar
40ml	80ml	ButtaNutt Coconut Yoghurt
50g	100g	Cucumber <i>rinse &amp; finely dice</i>
3g	5g	Fresh Coriander <i>rinse &amp; finely chop</i>
5	10	Green Fields Vegan Meatballs
50g	100g	Spinach <i>rinse &amp; roughly chop</i>
5ml	10ml	NOMU One For All Rub

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

**1. RICE** Place the rice in a pot with 150ml [300ml] 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. SOME PREP** In a bowl, combine the tomatoes and the balsamic vinegar. Season and set aside. In a small bowl, combine the yoghurt, the cucumber, ½ the coriander and some seasoning.

**3. FRY THE MEATBALLS** Place a pan on medium-high heat with a drizzle of oil. When hot, fry the meatballs until browned, 2-3 minutes per side. Remove from the pan.

**4. SPINACH** Return the pan to medium heat with a drizzle of oil. Sauté the spinach and the NOMU rub until slightly wilted, 1-2 minutes. Remove from the pan and season.

**5. TIME TO EAT** Plate up buddha bowl-style - the rice, the marinated tomatoes, the meatballs, and the spinach. Finish with dollops of the cucumber-yoghurt. Garnish with the remaining coriander. Enjoy, Chef.