



# UCCOOK

## Sun-Dried Tomato Beef Rice Bowl

with green leaves & sun-dried tomatoes

**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

**Simple & Save:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Deetlefs Wine Estate | Deetlefs Stonecross Malbec

### Nutritional Info

	Per 100g	Per Portion
Energy	851kj	3241kj
Energy	204kcal	775kcal
Protein	10.3g	39.4g
Carbs	20g	76g
of which sugars	1.8g	6.8g
Fibre	2.1g	8.1g
Fat	9.2g	34.9g
of which saturated	3.2g	12.2g
Sodium	577mg	2196mg

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

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
75ml	150ml	Jasmine Rice <i>rinse</i>
150g	300g	Beef Mince
60g	120g	Chickpeas <i>drain &amp; rinse</i>
10ml	20ml	Spice Mix <i>(5ml [10ml] Oregano &amp; 5ml [10ml] Greek Seasoning)</i>
40ml	80ml	Low Fat Plain Yoghurt
3g	5g	Fresh Dill <i>rinse, pick &amp; finely chop</i>
20g	40g	Sun-dried Tomatoes
20g	40g	Green Leaves <i>rinse &amp; finely shred</i>

## From Your Kitchen

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

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, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. **MINCE** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 3-4 minutes (shifting occasionally).

3. **CHICKPEAS** Add the chickpeas to the mince and fry until golden and crispy, 6-8 minutes (shifting occasionally). If they start to pop out, use a lid to rein them in. In the final 1-2 minutes, add the spice mix. Remove from the pan and place in a bowl.

4. **ALL TOGETHER** Combine the yoghurt and the dill. In a bowl with the chickpeas and mince, add the rice, sun-dried tomatoes, and the green leaves. Toss to combine.

5. **TIME TO EAT** Bowl up the warm salad, top with dollops of the dill yoghurt, and enjoy, Chef!