



UCCOOK

Masala Baked Beans & Mint Yoghurt

with roasted pumpkin & soft rotis

Hands-on Time: 40 minutes

Overall Time: 60 minutes

Veggie: Serves 3 & 4

Chef: Jenna Peoples

Wine Pairing: Delheim Wines | Delheim Chenin Blanc
(Wild Ferment)

Nutritional Info

	Per 100g	Per Portion
Energy	424kJ	3763kJ
Energy	101kcal	900kcal
Protein	3g	26.7g
Carbs	17g	152g
of which sugars	4g	35.5g
Fibre	2.6g	23.4g
Fat	2.3g	20g
of which saturated	0.4g	3.1g
Sodium	224mg	1985mg

Allergens: Cow's Milk, Gluten, Allium, Wheat, Sulphites,
Tree Nuts, Soy

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

600g	800g	Pumpkin Chunks <i>cut into bite-sized pieces</i>
2	2	Onions <i>peel & finely slice</i>
45ml	60ml	Spice & All Things Nice Korma Curry Paste
2	2	Fresh Chillies <i>rinse, deseed & finely chop</i>
2	2	Garlic Cloves <i>peel & grate</i>
30ml	40ml	Tomato Paste
360g	480g	Cannellini Beans <i>drain & rinse</i>
300g	400g	Cooked Chopped Tomato
300ml	400ml	Buttanut Macadamia Nut Yoghurt
8g	10g	Fresh Mint <i>rinse & finely chop</i>
30ml	40ml	Lime Juice
6	8	Rotis

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Sugar/Sweetener/Honey
Seasoning (salt & pepper)
Butter (optional)

1. GOLDEN PUMPKIN Preheat the oven to 200°C. Spread the pumpkin on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

2. HURRY WITH THE CURRY Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until golden, 3-4 minutes (shifting occasionally). Add the Korma curry paste, the chillies (to taste), the garlic, and the tomato paste and fry until fragrant, 2-3 minutes. Add in the cannellini beans, the cooked chopped tomatoes and 450ml [600ml] of water. Season and allow to simmer for 15-20 minutes until slightly thickened. Once complete, mix through ½ the macadamia yoghurt and a sweetener (to taste). Gently mix in the cooked pumpkin.

3. PREP STEP In a bowl, combine the remaining macadamia yoghurt with the mint and lime juice (to taste). Season and set aside.

4. WARM ROTIS Just before serving, place a clean pan over medium heat. When hot, toast each roti until warmed through, 30-60 seconds per side. Alternatively, spread them out on a plate in a single layer and heat up in the microwave, 30-60 seconds.

5. SAVOUR THE FLAVOUR Dish up a generous helping of the masala baked beans. Top with a dollop of the minty macadamia yoghurt, and side with the warm rotis. Tuck in and enjoy, Chef!