



# UCCOOK

## Herby Falafel Tortillas

with coriander pesto & tahini-chilli relish

This falafel recipe is the definition of tasty fast food – loaded with a pickled cabbage, carrot and pea slaw, falafels flavoured with coriander pesto, crispy oven-roasted chickpeas, and drizzles of that perfect tahini-chilli dressing. Just load up the tortillas, tuck in, and munch away!

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**Hands-On Time:** 40 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People

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**Chef:** Ella Nasser

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 Vegetarian

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 Cavalli Estate | White Knight

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## Ingredients & Prep

220g	Outcast Classic Falafel Mix
480g	Chickpeas <i>drained &amp; rinsed</i>
30ml	NOMU One For All Rub
200g	Peas
300g	Shredded Cabbage & Julienne Carrot
160ml	Pickling Liquid <i>(40ml Maple Syrup &amp; 120ml White Wine Vinegar)</i>
60ml	The Real Food Factory Coriander & Hemp Pesto
80ml	Tahini
80g	Jalapeño Relish
8	Wheat Flour Tortillas
20g	Fresh Mint <i>rinsed, picked &amp; finely chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. GET THE CHICKPEAS IN THE OVEN** Preheat the oven to 180°C. Boil the kettle for step 2. Place the drained chickpeas on a roasting tray. Coat in oil and the One For All Rub. Spread out and roast in the oven for 20-25 minutes until crispy and golden.

**2. PICKLED SLAW & MAGIC FALAFEL** Submerge the peas in boiling water for 2-3 minutes until heated. Drain and place in a bowl with ½ of the cabbage and carrot. Add the pickling liquid, 4 tbsps of water, and seasoning. Toss to coat and set aside to pickle. Place the falafel mix in a bowl with ½ of the coriander pesto, a pinch of salt, and 400ml of boiling water. Mix well, but not for longer than about 30 seconds. Cover and set aside to rehydrate for at least 10 minutes. Loosen the remaining coriander pesto with 40ml of olive oil and season.

**3. A FLASH IN THE PAN** Place a large pan over a high heat with a drizzle of oil. When hot, flash fry the remaining cabbage and carrot for 2-3 minutes until slightly wilted but crunchy. Transfer to a bowl on completion, cover to keep warm, and set aside. Drain the pickling liquid from the slaw and reserve. Combine the tahini in a bowl with the pickling liquid, jalapeño relish and seasoning — all to taste. If it's too thick, loosen with water in 5ml increments until drizzling consistency.

**4. SIZZLE THE PATTIES** Roll the falafel mixture into 4-5 small balls per portion and gently flatten to form mini patties. Return the pan to a medium heat with enough oil to cover the base. When hot, fry the patties for 3-4 minutes per side until crispy, turning when they start to brown. Remove on completion and drain on paper towel. You may need to do this in batches. Halve when cooled slightly.

**5. NEARLY THERE...** Wipe down the pan and return it to a medium heat. When hot, dry toast each tortilla for about 30 seconds per side until lightly golden. Remove from the pan on completion. As you go, stack between paper towel to keep warm. Just before serving, reheat the falafel halves on a roasting tray in the oven at a low temperature.

**6. THAT'S A WRAP, CHEF!** Smear the remaining coriander pesto across the tortillas and pile up the fried cabbage and carrot in the centre. Top with the spiced falafels, pickled slaw, and roast chickpeas. Finish with drizzles of tahini-chilli dressing and sprinklings of chopped mint. Fold up and eat up!



## Chef's Tip

Rinsing tinned beans and legumes before use reduces the amount of sodium and sugar content you're adding to your meal while improving the flavour and texture.

## Nutritional Information

Per 100g

Energy	838kJ
Energy	200Kcal
Protein	7.4g
Carbs	26g
of which sugars	6.1g
Fibre	6.7g
Fat	6.2g
of which saturated	1.2g
Sodium	403mg

## Allergens

Gluten, Dairy, Allium, Sesame, Wheat, Sulphites, Tree Nuts, Soy

Cook  
within 3  
Days