



UCCOOK

One Tray Lamb & Veg

with sour cream & pumpkin seeds

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Carb Conscious: Serves 1 & 2

Chef: Ethan Shahim

Wine Pairing: Strandveld | Grenache

Nutritional Info	Per 100g	Per Portion
Energy	470kJ	2762kJ
Energy	112kcal	661kcal
Protein	5.6g	32.8g
Carbs	6g	37g
of which sugars	2.9g	17.2g
Fibre	1.7g	9.9g
Fat	7g	40.9g
of which saturated	2.9g	16.8g
Sodium	82mg	480mg

Allergens: Cow's Milk, Allium

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
240g	480g	Carrot <i>rinse, trim, peel & cut into bite-sized pieces</i>
150g	300g	Free-range Lamb Chunks
1	1	Garlic Clove <i>peel & grate</i>
10ml	20ml	NOMU Lamb & Roast
1	2	Tomato/es <i>rinse & cut into wedges</i>
3g	5g	Fresh Parsley <i>rinse, pick & roughly chop</i>
40ml	80ml	Sour Cream
10g	20g	Pumpkin Seeds
20g	40g	Salad Leaves <i>rinse & roughly shred</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

1. OM NOM NOMU ROAST Preheat the oven to 200°C. Spread the carrot and lamb on a roasting tray. Coat in oil, the garlic and NOMU rub, and season. Roast in the hot oven until golden, 30-35 minutes, at the halfway mark, shift and add the tomato. Roast for the remaining time. Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

2. PARSLEY SOUR CREAM Mix the sour cream with ½ of the parsley and loosen with water in 10ml increments until drizzling consistency.

3. SEEDS & SALAD In the final 5 minutes, sprinkle over the pumpkin seeds and roast for the remaining time. In a bowl, dress the salad leaves with a drizzle of olive oil.

4. DINNER = DONE Make a bed of the salad leaves, top with the roast, drizzle over the sour cream, and garnish with the remaining parsley.