

# U C O O K

— COOKING MADE EASY

## Taste-Of-Morocco Basa

**with roast lentils and green beans & a hummus slaw**

Let the worries of the week waft away with the aromas of this super easy, Moroccan-inspired meal. Spiced basa fillet draped over roast green beans, onions, and lentils, spattered with parsley yoghurt, and accompanied by a carrot slaw dressed with hummus.

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**Hands-On Time:** 30 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People

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**Chef:** Lauren Todd

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**Health Nut**

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## Ingredients & Prep

1	Onion <i>peeled &amp; cut into chunks</i>
240g	Lentils <i>drained &amp; rinsed</i>
200g	Green Beans <i>rinsed, trimmed &amp; sliced into thirds</i>
10ml	NOMU Moroccan Rub
20g	Sunflower Seeds
100ml	Plain Yoghurt
8g	Fresh Parsley <i>rinsed, picked &amp; roughly chopped</i>
100ml	Hummus
240g	Carrots <i>peeled &amp; grated</i>
2	Basa Fillet
40g	Baby Spinach <i>rinsed</i>

## From Your Kitchen

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

**1. MOROCCAN VEGGIE ROAST** Preheat the oven to 180°C. Place the onion chunks, drained lentils, and sliced green beans on a roasting tray. Coat in oil, half of the Moroccan Rub (to taste), and some seasoning. Roast in the hot oven for 25-30 minutes until the veggies are cooked through and the lentils are crispy.

**2. GET THOSE SEEDS CRUNCHY!** Place the sunflower seeds in a pan over a medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan on completion and set aside to cool.

**3. YOGHURT DRESSING & CARROT SLAW** In a bowl, combine the yoghurt with three-quarters of the chopped parsley. Season to taste and set aside for serving. Place the hummus in a salad bowl and mix in a drizzle of oil and 2 tsp of water. Toss through the grated carrot, season to taste, and set aside for serving.

**4. PAN FRY THE BASA** When the veggies have 5 minutes remaining, return the pan to a medium-high heat with a drizzle of oil or knob of butter. Pat the basa dry with some paper towel and coat in the remaining Moroccan Rub to taste. When the pan is hot, fry the basa for 1-2 minutes per side until cooked through and golden. Remove the pan from the heat on completion.

**5. TIME TO DINE!** Spread out a bed of rinsed baby spinach and load with the spicy green beans, lentils, and onions. Top with the carrot and hummus slaw and lay over the golden basa fillet. Finish off with drizzles of parsley yoghurt, a scattering of toasted sunflower seeds, and sprinkles of the remaining chopped parsley. Enjoy, Chef!



## Chef's Tip

Draining and rinsing tinned beans, lentils, or chickpeas before use drastically reduces the amount of sodium you're adding to your meal. It also reduces the complex sugar content (which humans can't digest!) and improves the flavour and texture of the food.

## Nutritional Information

Per 100g

Energy	529kJ
Energy	126Kcal
Protein	10.5g
Carbs	16g
of which sugars	2.3g
Fibre	3.4g
Fat	2.4g
of which saturated	0.8g
Sodium	110mg

## Allergens

Dairy, Allium, Sesame, Sulphites, Fish

**Cook  
within 2  
Days**