

# UCCOOK

## Swordfish & Greek Chickpea Salad

with couscous

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

**Calorie Conscious:** Serves 1 & 2

**Chef:** Kate Gomba

### Nutritional Info

	Per 100g	Per Portion
Energy	409kj	1959kj
Energy	98kcal	469kcal
Protein	8.7g	41.5g
Carbs	8g	37g
of which sugars	2g	7g
Fibre	2g	8g
Fat	2.6g	12.5g
of which saturated	0.6g	2.9g
Sodium	63mg	301mg

**Allergens:** Sulphites, Fish, Gluten, Wheat, Cow's Milk, Allium

**Spice Level:** None

Eat Within 1 Day



## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
30ml	60ml	Couscous
60g	120g	Chickpeas <i>drain &amp; rinse</i>
150g	300g	Line-caught Swordfish Fillet/s
2,5ml	5ml	NOMU Seafood Rub
100g	200g	Cucumber <i>rinse &amp; roughly dice</i>
1	2	Tomato/es <i>rinse &amp; roughly dice</i>
3g	5g	Fresh Mint <i>rinse &amp; roughly tear</i>
30ml	60ml	Lemony Yoghurt <i>(10ml [20ml] Lemon Juice &amp; 20ml [40ml] Low Fat Plain Yoghurt)</i>

## From Your Kitchen

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Cooking Spray (or oil of your choice)

Seasoning (salt & pepper)

Water

Paper Towel

**1. COUSCOUS** Boil the kettle. Place the couscous in a bowl with 50ml [100ml] of boiling water and a pinch of salt. Cover and steam until rehydrated, 5-8 minutes. Fluff with a fork.

**2. CRISPY CHICKPEAS** Place a pan (with a lid) over medium-high heat. Lightly spray with cooking spray and season. When hot, toast the chickpeas until golden and crispy, 6-8 minutes (shifting occasionally). If they start to pop out, use a lid to rein them in. Remove from the pan.

**3. FISH** Return the pan to medium-high heat. Pat the swordfish dry with paper towel, coat with the NOMU rub, seasoning and lightly spray with cooking spray. When hot, fry the fish until golden and cooked through, 2-3 minutes per side (depending on the thickness of the fish fillet).

**4. JUST BEFORE SERVING** In a bowl with the couscous, add the cucumber, the tomato, the mint, the chickpeas and seasoning.

**5. DINNER IS READY** Bowl up the loaded couscous salad, top with the fish and drizzle with the lemony yoghurt. Finish with a crack of black pepper and enjoy, Chef!