



UCCOOK

Hearty Artichoke Bake

with toasted sourdough baguette rounds

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Veggie: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Sophie Germanier Organic | Chardonnay Organic

| Nutritional Info | Per 100g | Per Portion |
|--------------------|-----------|-------------|
| Energy | 515.5kJ | 3063kJ |
| Energy | 123.3kcal | 732.3kcal |
| Protein | 5.5g | 32.8g |
| Carbs | 18.9g | 112.1g |
| of which sugars | 3.5g | 21g |
| Fibre | 1.7g | 10.2g |
| Fat | 2.7g | 16.2g |
| of which saturated | 1.3g | 7.7g |
| Sodium | 299.3mg | 1778.3mg |

Allergens: Sulphites, Egg, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

| Serves 3 | [Serves 4] | |
|----------|------------|---|
| 30ml | 40ml | Cake Flour |
| 300ml | 400ml | Low Fat UHT Milk |
| 2 | 2 | Garlic Cloves <i>peel & grate</i> |
| 90g | 120g | Mozzarella Cheese <i>grate</i> |
| 300g | 400g | Artichoke Hearts <i>drain & roughly chop</i> |
| 2 | 2 | Onions <i>peel & cut 1½ [2] into thin wedges</i> |
| 30ml | 40ml | Lemon Juice |
| 120g | 160g | Spinach <i>rinse</i> |
| 60ml | 80ml | Panko Breadcrumbs |
| 30g | 40g | Italian-style Hard Cheese <i>grate</i> |
| 3 | 4 | Sourdough Baguettes <i>slice into rounds</i> |
| 8g | 10g | Fresh Basil <i>rinse, pick & roughly tear</i> |

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water
Butter

1. CHEESY BECHAMEL Preheat the oven to 200°C. Place a pan over medium heat with 90g [120g] of butter. Once melted, vigorously whisk in the flour to form a roux. Cook out the flour, 2-3 minutes (stirring constantly). Slowly whisk in the milk until the sauce thickens slightly. If the béchamel is too thick for your liking, add an extra splash of water. Mix through the garlic and the mozzarella cheese. Remove from the heat and season.

2. ZESTY ARTICHOKE BAKE Arrange the artichokes and the onions in an oven-proof dish (deep enough for the bake). Coat in oil and season. Drizzle over the lemon juice (to taste). Roast in the hot oven until golden, 25-30 minutes (shifting halfway). When the roast has 10 minutes to go, remove from the oven. Mix through the spinach and the cheese sauce. Scatter over the breadcrumbs and the hard cheese. Return to the oven and bake for the remaining time until golden.

3. BUTTERY BAGUETTE While the artichokes and onion are roasting, spread butter (optional) or oil over the baguette rounds. Place a pan over medium heat. When hot, toast the baguette rounds until golden, 1-2 minutes per side.

4. GRAB A SERVING SPOON Dish up the cheesy artichoke and spinach bake. Side with the toasted baguette rounds. Garnish with the basil.