



# UCOOK

## Fragrant Lamb Leg Feast

**with rustic baba ganoush & a minty pea salad**

Baba ganoush is a smokey, garlicky Levantine eggplant dip. Here, a luscious streak is topped with tender lamb in a coating of NOMU rub. With added Middle Eastern flair from cranberries, spiced chickpeas, and minty salad, this dish will have you saying 'Oh Baba'!

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**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

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**Serves:** 3 People

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**Chef:** Alex Levett

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 Adventurous Foodie

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 Leopard's Leap | Culinaria Grand Vin

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## Ingredients & Prep

750g	Aubergine <i>rinsed, trimmed &amp; cut in half lengthways</i>
180g	Chickpeas <i>drained &amp; rinsed</i>
2	Garlic Cloves
15ml	NOMU Lamb Rub
150g	Peas
90ml	Lemon Juice
60g	Green Leaves <i>rinsed</i>
12g	Fresh Mint <i>rinsed, picked &amp; roughly chopped</i>
480g	Free-range Lamb Leg
45ml	Tahini
30g	Dried Cranberries <i>roughly chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Tinfoil  
Paper Towel  
Sugar/Sweetener/Honey

**1. YOU'RE AN AUBERGENUIS** Preheat the oven to 220°C. Boil the kettle. Line a baking tray with tinfoil. Brush the cut sides of the aubergine halves with oil and place cut-side down on the tray. Roast in the hot oven for 40-45 minutes. Place the drained chickpeas and whole, unpeeled garlic cloves on a separate roasting tray. Coat in oil, ⅓ of the Lamb Rub, and seasoning to taste. Spread out in a single layer and set aside.

**2. VIBRANT VEGGIES** Submerge the peas in boiling water for 2-3 minutes. Place ½ of the lemon juice in a large salad bowl with 3 tsp of oil. Whisk in 15ml of a sweetener of choice until dissolved. Once the peas are warm, drain and place in the bowl of dressing. Toss through the rinsed green leaves and ¾ of the chopped mint. Season and set aside for serving.

**3. GET THOSE CHICKPEAS CRISPY** When the aubergine reaches the halfway mark, pop the tray of chickpeas and garlic in the oven and cook for the remaining roasting time. On completion, the chickpeas should be crispy and the aubergine should be cooked through and soft.

**4. SMELL THAT LAMB...** When the roast has 10 minutes remaining, pat the lamb dry with paper towel. Coat in oil and season with the remaining Lamb Rub. Place a large, nonstick pan over a medium-high heat. When hot, fry the lamb for 5-7 minutes, shifting as it colours, until browned but not cooked through. Add to a roasting tray and roast for 5-8 minutes or until cooked to your preference. Remove on completion and allow to rest for 5 minutes before slicing.

**5. BABA GANOUSH SMOOSH!** When the roast veg is ready, scrape the flesh of the aubergine and the garlic into a bowl, discarding the skins. Mash together with a fork until combined but chunky. Mix in the tahini, the remaining lemon juice, and some seasoning – all to taste.

**6. FLAVOURSOME & FRESH** Smear the baba ganoush over one side of some plates. Top with the aromatic lamb slices and scatter over the crispy chickpeas. Side with the green salad, and garnish with the chopped cranberries and the remaining mint. Marvelous!



## Chef's Tip

To make the salad dressing, place the ingredients in a clean jar, close the lid up tight, and shake, shake, shake! Using a jar emulsifies the dressing much more successfully than just mixing it in a bowl!

## Nutritional Information

Per 100g

Energy	550kj
Energy	132kcal
Protein	7g
Carbs	9g
of which sugars	3.1g
Fibre	3.2g
Fat	7.5g
of which saturated	2.8g
Sodium	62mg

## Allergens

Allium, Sesame, Sulphites

Cook  
within  
4 Days