



UCCOOK

Creamy Sun-dried Tomato Chickpeas

with a rustic potato mash

Hands-on Time: 35 minutes

Overall Time: 55 minutes

Veggie: Serves 3 & 4

Chef: Jade Summers

Wine Pairing: Paul Cluver | Sauvignon Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	383kJ	2555kJ
Energy	92kcal	611kcal
Protein	3g	20g
Carbs	12g	83g
of which sugars	3.3g	21.9g
Fibre	2.4g	16.3g
Fat	3.8g	25.4g
of which saturated	2.5g	16.8g
Sodium	30mg	199mg

Allergens: Allium, Sulphites

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

600g	800g	Potato <i>rinse, peel & cut into bite-sized pieces</i>
180g	240g	Chickpeas <i>drain & rinse</i>
190g	250g	Button Mushrooms <i>wipe clean & cut into quarters</i>
2	2	Onions <i>peel & roughly dice</i>
2	2	Garlic Cloves <i>peel & grate</i>
45ml	60ml	Tomato Paste
300ml	400ml	Coconut Cream
90g	120g	Sun-dried Tomatoes <i>roughly chop</i>
120g	160g	Spinach <i>rinse</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Milk or Milk Alternative

Butter or Butter Alternative

1. RUSTIC MASH Preheat the oven to 200°C. Spread the potato on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy for 25-30 minutes (shifting halfway). Place the potato in a bowl with a knob of butter alternative and a splash of water or milk alternative. Mash with a fork and cover.

2. CRISPY CHICKPEAS Place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, toast the chickpeas until golden and crispy, 8-10 minutes (shifting occasionally). If they start to pop out, use a lid to rein them in. Remove from the pan and season.

3. MMMUSHROOMS Return the pan to medium-high heat with a drizzle of oil. Fry the mushrooms until golden, 6-7 minutes (shifting occasionally). Remove from the pan and season.

4. TANGY COCONUT CREAM Return the pan to medium heat with a drizzle of oil. Fry the onion until golden, 6-7 minutes (shifting occasionally). Add the garlic, and the tomato paste, and fry until fragrant, 1-2 minutes. Add the coconut cream, and 300ml [400ml] of water and simmer until slightly reduced, 8-10 minutes.

5. ALMOST THERE Once the sauce has thickened, add the chickpeas and allow to warm, 6-7 minutes. Remove from the heat and add the sun-dried tomatoes, the spinach, the mushrooms, and seasoning.

6. DIG INTO DINNER Plate up the rustic mash, and serve with the creamy tomato chickpeas on top. Tuck in!