



# UCCOOK

## Bobotie Rotis

with raita, almonds & golden sultanas

**Hands-on Time:** 15 minutes

**Overall Time:** 20 minutes

**Veggie:** Serves 1 & 2

**Chef:** Thea Richter

**Wine Pairing:** Paul Cluver | Village Chardonnay

### Nutritional Info

	Per 100g	Per Portion
Energy	563kJ	3694kJ
Energy	135kcal	884kcal
Protein	5.8g	38.1g
Carbs	23g	152g
of which sugars	7.7g	50.8g
Fibre	4.7g	31.1g
Fat	2.1g	13.8g
of which saturated	0.3g	1.7g
Sodium	198mg	1302mg

**Allergens:** Cow's Milk, Soya, Gluten, Allium, Wheat, Sulphites, Tree Nuts

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	1	Onion <i>peel &amp; finely dice ½ [1]</i>
1	2	Garlic Clove/s <i>peel &amp; grate</i>
10g	20g	Fresh Ginger <i>peel &amp; grate</i>
10ml	20ml	NOMU Indian Rub
120g	240g	Tinned Lentils <i>drain &amp; rinse</i>
10g	20g	Golden Sultanas
30ml	60ml	Mrs Ball's Chutney
10g	20g	Slivered Almonds
1	2	Tomato/es <i>rinse &amp; roughly dice</i>
50g	100g	Cucumber <i>rinse &amp; roughly dice</i>
1	1	Spring Onion <i>rinse, trim &amp; finely slice</i>
4	8	Cocktail Rotis
30ml	60ml	Raita

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water

**1. MIX & SIMMER** Place a pan over medium-high heat with a drizzle of oil. When hot, add the onion and fry until soft and translucent, 4-5 minutes (shifting occasionally). Add the garlic and the ginger and fry until fragrant, 1 minute (shifting constantly). Mix in the NOMU rub, the lentils, the sultanas, ½ the chutney and 20ml [40ml] water. Simmer until slightly reduced and thickened, 3-5 minutes (stirring occasionally). Season.

**2. TOASTED NUTS** Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. MAKE THE SALSA** In a bowl, mix the tomato, the cucumber, and ½ the spring onion (to taste) with a drizzle of olive oil and seasoning.

**4. WARM THE ROTIS** Place a clean pan over medium heat. When hot, toast each roti until warmed through, 30-60 seconds per side. Alternatively, spread them out on a plate in a single layer and heat up in the microwave, 30-60 seconds.

**5. PILE IT UP!** Spread out the warmed cocktail rotis. Spread on the remaining chutney. Pile on the lentil bobotie mix and top with the onion and tomato salsa. Dollop with the raita and sprinkle over the almonds and the remaining spring onion. Scrumptious, Chef!