



# UCCOOK

## Smoked Trout Quinoa Salad

with tomato wedges & charred corn

**Hands-on Time:** 15 minutes

**Overall Time:** 20 minutes

**Quick & Easy:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Creation Wines | Creation Rosé

Nutritional Info	Per 100g	Per Portion
Energy	550kJ	2512kJ
Energy	132kcal	601kcal
Protein	6.5g	29.6g
Carbs	16g	73g
of which sugars	2.5g	11.4g
Fibre	2.1g	9.4g
Fat	4.6g	21.2g
of which saturated	0.6g	2.7g
Sodium	363mg	1659mg

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

**Spice Level:** None

Eat Within 2 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
75ml	150ml	Quinoa Mix
50g	100g	Corn
10ml	20ml	NOMU Seafood Rub
3g	5g	Fresh Dill <i>rinse, pick &amp; roughly chop</i>
50ml	100ml	Creamy Yoghurt <i>(30ml [60ml] Low Fat Plain Yoghurt &amp; 20ml [40ml] Mayo)</i>
1	2	Tomato/es <i>rinse &amp; cut into thin wedges</i>
1	2	Smoked Trout Ribbons <i>roughly slice</i>
100g	200g	Cucumber <i>rinse &amp; cut into half-moons</i>

## From Your Kitchen

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Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Butter (optional)

1. **QUINOA** Place the quinoa in a pot with 200ml [400ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the tails have popped out, 15-20 minutes. Remove from the heat and drain (if necessary). Set aside to steam, about 5 minutes.

2. **CORN** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 3-4 minutes (shifting occasionally). In the final 1-2 minutes, add the NOMU rub and a knob of butter (optional). Remove from the pan and set aside.

3. **JUST BEFORE SERVING** In a small bowl, combine the dill and the creamy yoghurt. Loosen with water in 5ml increments until a drizzling consistency and add seasoning. In a salad bowl, combine the tomatoes, ½ of the trout, cucumber, corn, quinoa, a drizzle of olive oil, and seasoning.

4. **TIME TO EAT** Bowl up the loaded quinoa, scatter over the remaining trout, and drizzle over the creamy yoghurt.