



# UCCOOK

## Shakshuka-style Hake

with poppadoms & fresh coriander

**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

**Carb Conscious:** Serves 1 & 2

**Chef:** Rhea Hsu

**Wine Pairing:** Creation Wines | Creation Pinot Noir

Nutritional Info	Per 100g	Per Portion
Energy	308kJ	1573kJ
Energy	74kcal	376kcal
Protein	6.5g	33.4g
Carbs	9g	47g
of which sugars	3g	15.2g
Fibre	2.2g	11.3g
Fat	0.6g	3.3g
of which saturated	0g	0.2g
Sodium	230mg	1173mg

**Allergens:** Allium, Fish

**Spice Level:** None

Eat Within 1 Day

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	1	Onion <i>peel &amp; finely dice ½ [1]</i>
1	1	Garlic Clove <i>peel &amp; grate</i>
20ml	40ml	Shakshuka Spice <i>(10ml [20ml] NOMU Moroccan Rub, 8ml [16ml] Ground Paprika &amp; 2ml [4ml] Dried Chilli Flakes)</i>
7,5ml	15ml	Tomato Paste
100ml	200ml	Tomato Passata
1	2	Line-caught Hake Fillet/s <i>pat dry with paper towel &amp; cut into bite-sized pieces</i>
60g	120g	Cannellini Beans <i>drain &amp; rinse</i>
2	4	Poppadoms
3g	5g	Fresh Coriander <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Paper Towel  
Seasoning (salt & pepper)

**1. SHAKSHUKA SAUCE** Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until golden, 4-5 minutes (shifting occasionally). Add the garlic, the tomato paste, and the shakshuka spice. Fry until fragrant, 2-3 minutes (shifting occasionally). Mix in the tomato passata and 150ml [300ml] of water. Simmer until reduced and thickened, 12-15 minutes. Add a sweetener and seasoning.

**2. POACHING AWAY** Once the sauce is simmering, submerge the hake pieces in the sauce. Pop on the lid and leave to poach until cooked through, 4-5 minutes. When the fish is cooked, add the cannellini beans. Mix until warmed through, 1-2 minutes.

**3. POPPADOMS** Heat the poppadoms in the microwave until crispy, 20-30 seconds. Alternatively, place a clean pan over medium-high heat with enough oil to cover the base. When hot, shallow fry the poppadoms one at a time, about 30 seconds per side. As soon as the poppadom starts to curl, use tongs to flip it over. Keep flipping until golden and puffed up.

**4. IT'S READY** Dish up a generous helping of the hake shakshuka. Garnish with the coriander. Serve the crispy poppadoms on the side for dunking. Well done, Chef!