



# U C O O K

— COOKING MADE EASY

## Snazzy Beef Burritos

**with gluten-free coconut wraps, kidney bean chilli & guacamole**

These summery gluten-free wraps are coated in coriander cottage cheese for an extra protein punch! They encase a fragrant Mexican chilli of seared beef, kidney beans, and tomato, tucked in with pickled slaw and creamy guacamole. You can thank us later...

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**Hands-On Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People

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**Chef:** Kate Gomba

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**Health Nut**

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## Ingredients & Prep

45ml	Pickling Liquid <i>(30ml White Wine Vinegar &amp; 15ml Honey)</i>
150g	Shredded Cabbage & Julienne Carrot
300g	Free-range Beef Strips
30ml	NOMU Mexican Spice Blend
400g	Cooked Chopped Tomatoes
60ml	Smooth Low Fat Cottage Cheese
8g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>
4	Gluten-free Coconut Wraps
240g	Kidney Beans <i>drained &amp; rinsed</i>
160g	Guacamole

## From Your Kitchen

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

**1. IT'S PICKLING TIME!** Place the pickling liquid in a bowl with 2 tbsp of warm water and a pinch of salt. Toss through the cabbage and carrot until coated and set aside to pickle.

**2. BROWN THE BEEF** Drain any liquid from the beef packaging and pat the strips dry with paper towel. Place a deep pan over a high heat with a drizzle of oil. When hot, brown the strips for 2-3 minutes, shifting as they colour. Remove from the pan on completion, season, and set aside.

**3. LET'S GET SPICY** Return the pan to a medium heat. Add in the Mexican spice blend and fry for 30-60 seconds until fragrant, shifting constantly. Stir through the cooked chopped tomatoes and 85ml of water. Reduce the heat slightly and simmer for 10-12 minutes until reduced and thickened.

**4. WHILE THE SAUCE IS SIMMERING...** In a small bowl, combine the cottage cheese with three-quarters of the chopped coriander. Loosen with a splash of milk or water, season, and set aside for serving. Place a clean, dry pan over a medium-high heat. When hot, dry toast the wraps one at a time for about 30 seconds per side until heated through. Stack on a plate as you go to keep warm.

**5. FINISHING TOUCHES** Once the sauce has reduced, add in the beef strips and the drained kidney beans and stir for 2-3 minutes until heated through. Season to taste with salt, pepper, and a sweetener of choice. Remove from the heat on completion.

**6. MARVELOUS MEXI NIGHT!** Smear the coriander cottage cheese over one half of each wrap and load up with the chunky beef chilli. Top with the pickled slaw and dollop over the guacamole. Garnish with the remaining coriander, roll up, and tuck in. (Disclaimer: they get messy, but it's so worth it!)

## Nutritional Information

Per 100g

Energy	458kj
Energy	91Kcal
Protein	7.7g
Carbs	11g
of which sugars	3.7g
Fibre	4g
Fat	3.1g
of which saturated	1.2g
Sodium	138mg

## Allergens

Dairy, Allium, Sulphites

Cook  
within 3  
Days