



# UCCOOK

## Shimeji Mushroom Pita

with raita

**Hands-on Time:** 40 minutes

**Overall Time:** 45 minutes

**Veggie:** Serves 3 & 4

**Chef:** Sarah Hewitt

**Wine Pairing:** Waterford Estate | Waterford Pecan Stream  
Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	603kJ	2731kJ
Energy	144kcal	653kcal
Protein	5.6g	25.5g
Carbs	19g	85g
of which sugars	2.7g	12.1g
Fibre	3.3g	15.1g
Fat	4.4g	19.9g
of which saturated	0.9g	3.9g
Sodium	105mg	475mg

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

**Spice Level:** Hot

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3 [Serves 4]

30g	40g	Cashew Nuts <i>roughly chop</i>
375g	500g	Shimeji Mushrooms <i>trim &amp; wipe clean</i>
2	2	Onions <i>peel &amp; roughly slice</i>
45ml	60ml	Spice & All Things Nice Tikka Curry Paste
15ml	20ml	Dried Chilli Flakes
60ml	80ml	Peanut Butter
3	4	Pita Breads
125ml	160ml	Raita
8g	10g	Fresh Coriander <i>rinse &amp; pick</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

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

**2. SATAY MOMENT** Boil the kettle. Loosen the peanut butter with 150ml [200ml] of boiling water. Return the pan to medium heat with a drizzle of oil. Fry the mushrooms and the onion until lightly golden, 4-5 minutes. Add the curry paste and the chilli flakes (to taste). Fry until fragrant, 1-2 minutes. Mix in the loosened peanut butter and simmer until slightly thickened, 2-4 minutes. Remove from the heat and add seasoning.

**3. PITA** Place a clean pan over medium heat. When hot, toast the pitas until heated through, 30-60 seconds per side. Alternatively, place it on a plate and heat up in the microwave, 30-60 seconds. Cut in half to make the pockets.

**4. DINNER IS READY** Fill the pita pockets with the silky delicious satay mushrooms, top with dollops of raita, sprinkle over the nuts, and garnish with the coriander. Well done, Chef!