



UCCOOK

Halloumi Paella

with risotto rice & piquanté peppers

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Veggie: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Strandveld | First Sighting Sauvignon Blanc

Nutritional Info

| | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy | 629kJ | 3348kJ |
| Energy | 150kcal | 801kcal |
| Protein | 6.2g | 32.9g |
| Carbs | 17g | 93g |
| of which sugars | 4g | 21.4g |
| Fibre | 3.1g | 16.4g |
| Fat | 5.8g | 31g |
| of which saturated | 3.5g | 18.5g |
| Sodium | 334mg | 1775mg |

Allergens: Cow's Milk, Allium, Sulphites, Tree Nuts

Eat Within 3 Days

Ingredients & Prep Actions:

| Serves 3 | [Serves 4] | |
|----------|------------|---|
| 15ml | 20ml | Vegetable Stock |
| 2 | 2 | Onions <i>peel & dice</i> |
| 2 | 2 | Garlic Cloves <i>peel & grate</i> |
| 30ml | 40ml | NOMU Spanish Rub |
| 60g | 80g | Piquanté Peppers <i>drain</i> |
| 225ml | 300ml | Risotto Rice |
| 300g | 400g | Cooked Chopped Tomato |
| 30g | 40g | Almonds <i>roughly chop</i> |
| 60ml | 80ml | Lemon Juice |
| 150g | 200g | Peas |
| 240g | 320g | Halloumi <i>slice into 1cm thick slabs</i> |
| 60g | 80g | Salad Leaves <i>rinse</i> |

From Your Kitchen

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

1. FRY & SIMMER Boil a full kettle. Dilute the stock with 900ml [1.2L] of boiling water and set aside. Place a pan (large enough for the paella) over medium heat with a drizzle of oil. When hot, fry the onions until soft, 6-7 minutes. Add the garlic, the NOMU rub, and 1/2 the peppers. Fry until fragrant, 2-3 minutes (shifting occasionally). Stir through the risotto rice until combined, 2-3 minutes. Mix through the cooked tomatoes and slowly add in the diluted stock. Bring to a boil, reduce the heat to low, and gently simmer until the rice is al dente and all the stock has been absorbed, 20-25 minutes.

2. TOASTY & NUTTY 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. ZESTY PEAS Once the paella is cooked, add ½ the lemon juice (to taste) and season. Remove from the heat and stir through the peas. Cover with tinfoil and allow the paella to steam, 5-8 minutes.

4. GOLDEN HALLOUMI Return the pan to medium heat with a drizzle of oil. Fry the halloumi slabs until crispy and golden, 1-2 minutes per side. Drain on paper towel and cut into bite-sized pieces.

5. SOME FRESHNESS In a bowl, combine the salad leaves, 15ml [20ml] of olive oil, the remaining lemon juice, and seasoning.

6. INDULGE Dish up your veggie paella. Scatter over the golden halloumi and serve the dressed leaves alongside. Garnish with the remaining peppers and the toasted almonds. Enjoy, Chef!

Chef's Tip The secret to a well cooked paella: never stir it, only stir when it's necessary!