



U C O O K

— COOKING MADE EASY

STICKY CASHEW SATAY

on roast cauliflower & fragrant health rice

We're shaking it up with a new take on satay, combining the subtle creaminess of cashew nut butter with the saltiness of tamari and the ping of fresh lime. All flowing over lavish dried apricot, almond, and mint health rice.

Hands-On Time: 40 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Alex Levett

 **Vegetarian**

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Ingredients & Prep

300ml	Spice and All Things Nice Health Rice
800g	Cauliflower Florets <i>cut into bite-size pieces</i>
3	Garlic Clove <i>peeled & grated</i>
40g	Fresh Ginger <i>peeled & grated</i>
100ml	Cashew Nut Butter
400ml	Coconut Cream
20ml	Tamari Sauce
2	Limes <i>zested & cut into wedges</i>
2	Chilli <i>deseeded & finely chopped</i>
80g	Green Leaves <i>rinsed</i>
60ml	The Real Food Factory Hemp Seed and Coriander Pesto
10g	Fresh Coriander <i>rinsed & roughly chopped</i>

From Your Kitchen

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

1. BEFORE YOU GET GOING Read the whole recipe. You'll find the ingredient prep instructions displayed in the ingredient list, directly under the item they apply to.

2. PUT THE RICE ON Preheat the oven to 200°C. Rinse the rice and place in a pot. Submerge in 1L of salted water, pop on a lid, and bring to the boil. Once boiling, reduce the heat and simmer for 25-30 minutes until most of the water has been absorbed. Keeping the lid on, remove from the heat and set aside to steam for a further 10 minutes. Drain on completion if necessary.

3. CAULI ROAST Spread out the cauliflower pieces on a roasting tray, coat in oil, and season. Roast in the hot oven for 25-30 minutes until cooked through and becoming crispy.

4. CASHEW SATAY SAUCE When the cauliflower is halfway, place a pot over a medium heat with a drizzle of oil. When hot, sauté the grated garlic and ginger for about a minute until fragrant, shifting frequently. Stir in the cashew nut butter, coconut cream, and tamari. Add some lime zest, lime juice, and chilli — all to taste. Bring to a simmer and cook for 4-5 minutes until thickened, stirring regularly. On completion, add some seasoning and a sweetener of choice to taste.

5. LASTLY, THE GREENS! When the rice is ready, toss through three-quarters of the fresh, chopped coriander. Toss the rinsed green leaves with a drizzle of oil and season to taste.

6. DISH UP Make a bed of healthy rice, cover with the dressed green leaves, and top with the roast cauliflower. Smother in the cashew satay sauce and dollops of the hemp seed and coriander pesto. Garnish with some lime zest, a lime wedge, the remaining fresh coriander, and any remaining chopped chilli, if you'd like. Eat up, Chef!

Nutritional Information

Per 100g

Energy	589kj
Energy	141Kcal
Protein	4.1g
Carbs	17g
of which sugars	3.2g
Fibre	2.8g
Fat	5.7g
of which saturated	1.5g
Sodium	168mg

Allergens

Allium, Sulphites, Tree Nuts, Soy

Cook
within 3
Days