

UCCOOK

Tex-Mex Buddha Bowl

with creamy avocado

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Veggie: Serves 1 & 2

Chef: Jade Summers

Wine Pairing: Waterkloof | False Bay Chardonnay

Nutritional Info

	Per 100g	Per Portion
Energy	480kJ	2636kJ
Energy	115kcal	630kcal
Protein	2.7g	15.1g
Carbs	11g	58g
of which sugars	1.7g	9.4g
Fibre	4.4g	24.3g
Fat	6.6g	36.5g
of which saturated	1g	5.7g
Sodium	220mg	1206mg

Allergens: Sulphites, Sesame, Tree Nuts, Allium

Spice Level: Mild

Eat Within 2 Days



Ingredients & Prep Actions:

Serves 1	[Serves 2]	
2,5ml	5ml	Vegetable Stock
40g	80g	Corn
120g	240g	Black Beans <i>drain & rinse</i>
10g	20g	Sliced Pickled Jalapeños <i>drain</i>
2,5ml	5ml	Dried Chilli Flakes
20g	40g	Green Leaves <i>rinse & roughly shred</i>
75g	150g	Shredded Cabbage & Julienne Carrots
10ml	20ml	Lemon Juice
40ml	80ml	Buttanut Macadamia Nut Yoghurt
1	2	Avocado/s <i>cut in half & peel</i>
10ml	20ml	Old Stone Mill Everything Bagel Spice

From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Sugar/Sweetener/Honey

1. BEAN THERE, DONE THAT Boil the kettle. Dilute the stock with 65ml [100ml] of boiling water and set aside. Place a pan over high heat with a drizzle of oil. When hot, fry the corn and the black beans until slightly charred, 3-5 minutes (shifting occasionally). Lower the heat, and stir in the stock, the jalapeños, and ½ the chilli flakes (to taste). Simmer until slightly reduced, 1-2 minutes. Add a sweetener and seasoning. Transfer to a bowl, cover, and set aside.

2. VEGGIES & YOGHURT DRIZZLE In a salad bowl, toss the green leaves, the cabbage and carrot mix, a drizzle of olive oil, and the lemon juice (to taste). Set aside. In a separate bowl, add the yoghurt and seasoning.

3. SPICE THE AVO Coat the avocado in the bagel spice and seasoning.

4. PLATE UP AND ENJOY Bowl up the zingy slaw and the spicy beans and corn. Top with the avocado and a drizzle of the yoghurt. Finish it off with any remaining chilli flakes (to taste). Dig in, Chef!

Chef's Tip Drizzle some lemon juice over the avocado to prevent browning.