



UCCOOK

Vibrant Mezze Platter

with crispy falafels, homemade coconut tzatziki & golden pita chips

Hands-on Time: 15 minutes

Overall Time: 40 minutes

Veggie: Serves 1 & 2

Chef: Megan Bure

Wine Pairing: Piekenierskloof | Grenache blanc 2024

Nutritional Info

	Per 100g	Per Portion
Energy	487kJ	2691kJ
Energy	117kcal	644kcal
Protein	3.9g	21.4g
Carbs	18g	99g
of which sugars	3.3g	8.2g
Fibre	4.9g	27.2g
Fat	2.3g	12.4g
of which saturated	0.7g	3.8g
Sodium	289mg	1599mg

Allergens: Gluten, Allium, Sesame, Peanuts, Wheat, Sulphites, Tree Nuts

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
120g	240g	Carrot <i>rinse, trim, peel & cut into wedges</i>
55g	110g	Outcast Falafel Classic Mix
20g	40g	Pitted Kalamata Olives <i>drain & roughly chop</i>
1	1	Tomato <i>rinse & roughly dice</i>
20g	40g	Pickled Onions <i>drain & finely slice</i>
50g	100g	Cucumber <i>rinse, grate & squeeze out the liquid</i>
30ml	60ml	ButtaNutt Coconut Yoghurt
30ml	60ml	Hummus
5ml	10ml	Old Stone Mill Dukkah Spice
1	2	Pita Bread/s
20g	40g	Green Leaves <i>rinse & roughly shred</i>

From Your Kitchen

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

1. READY THE ROAST Preheat the oven to 200°C. Boil the kettle. Spread the carrot wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes.

2. MIX THINGS UP In a shallow bowl, combine the falafel mix, seasoning, and 100ml [200ml] of boiling water. Mix until combined, but not for longer than about 30 seconds. Cover with a plate and set aside for at least 10 minutes.

3. FRESH & REFRESHING In a bowl, combine the olives, the tomato, the pickled onion, a drizzle of olive oil, and seasoning. In a separate small bowl, combine the cucumber, the coconut yoghurt, and seasoning. In another small bowl, combine the hummus with the dukkah, and season.

4. FRY THE FALAFEL Lightly oil or wet your hands to prevent the falafel mixture from sticking to them. Roll the falafel mixture into 4-5 balls per portion and gently flatten to form mini patties. Place a pan over medium heat with enough oil to cover the base. When hot, fry the falafel patties until golden and crispy, 3-4 minutes per side. Remove from the pan and drain on paper towel.

5. PITA PARTY Return the pan, wiped down, to medium heat. Toast the pita/s until heated through, 30-60 seconds per side. Alternatively, place it on a plate and heat up in the microwave, 30-60 seconds. Slice into quarters. In a bowl, combine the green leaves and the dressed tomatoes & olives.

6. YUM! Plate up the delicious falafels, the crispy pita quarters, the carrot wedges, and the homemade coconut tzatziki. Side with the fresh salad and the hummus for dunking. Feast to your heart's content, Chef!