



UCCOOK

Moroccan Beef Meatball Platter

with honey-roasted carrots

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Carb Conscious: Serves 3 & 4

Chef: Jenna Peoples

Wine Pairing: Strandveld | Grenache

Nutritional Info	Per 100g	Per Portion
Energy	605kJ	3596kJ
Energy	145kcal	860kcal
Protein	7.3g	43.3g
Carbs	10g	62g
of which sugars	5.6g	33.4g
Fibre	2.3g	13.7g
Fat	8.3g	49.6g
of which saturated	2.8g	16.7g
Sodium	331mg	1968mg

Allergens: Sulphites, Sesame, Tree Nuts, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
45ml	60ml	Honey
90ml	125ml	NOMU Moroccan Rub
15g	20g	Almonds
720g	960g	Carrot <i>rinse, peel (optional) & cut into bite-sized chunks, along the diagonal</i>
45ml	60ml	Lemon Juice
12	16	Beef Meatballs
8g	10g	Fresh Chives <i>rinse & roughly chop</i>
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
60g	80g	Pitted Kalamata Olives <i>drain & halve</i>
150ml	200ml	Hummus

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water

1. **SWEET CARROT** Preheat the oven to 200°C. In a bowl, combine the honey, ½ NOMU rub and some olive oil. Toss through the carrot, ensuring all the pieces are coated. Spread the carrot on a roasting tray and season. Roast in the hot oven until golden, 20-25 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

2. **ALL THE ALMONDS** 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. **FRAGRANT & ZESTY** Return the pan to medium heat with a drizzle of oil. When hot, add the meatballs. With the back of a spatula, gently press down the meatballs so they flatten slightly. Fry until browned and cooked through, 2-3 minutes per side. In the final 2 minutes, add the remaining NOMU rub. Remove from the heat and add ½ the lemon juice (to taste).

4. **CHEF'S KISS** Smear the hummus over one side of the plate. Top with the mini beef patties and all the remaining pan juices. On the other side of the plate, add the salad leaves, topped with the olives and almonds. Drizzle over some olive oil and the remaining lemon juice (to taste). Side with the roasted carrots, and garnish with the chives.