



UCOOK

Venison & Wonton "Nachos"

with kewpie mayo, pickled ginger & sesame seeds

Fried wontons stand in for nachos in this crazy delicious dish! These crispy golden delights are topped with tasty hoisin-smothered venison, cabbage & spring onion, and a Kewpie mayo drizzle. This is not your average pile of nachos!

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Thea Richter

Adventurous Foodie

 Vilafonté | Seriously Old Dirt 2021

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Ingredients & Prep

50g	Edamame Beans
1	Spring Onion <i>finely slice, keeping the white & green parts separate</i>
100g	Cabbage <i>thinly slice</i>
15ml	Lemon Juice
30ml	Kewpie Mayo
10ml	White Sesame Seeds
150g	Free-range Venison Chunks <i>pat dry</i>
50ml	Hoisin Sauce
5	Wonton Wrappers <i>cut into triangles</i>
10g	Pickled Ginger <i>drain & roughly chop</i>
1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>

From Your Kitchen

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

1. MEAL PREP Boil the kettle. Place the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and place in a bowl. Add the spring onion whites, the sliced cabbage, the lemon juice (to taste), and seasoning to the bowl. Toss until combined and set aside. In a separate bowl, loosen the mayo with water in 5ml increments until drizzling consistency.

2. OPEN SESAME Place the sesame seeds in a pan over medium heat. Toast until lightly browned, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. VERY VENISON Return the pan to medium-high heat with a drizzle of oil. When hot, add the venison chunks and fry until browned, 2-3 minutes (shifting occasionally). In the final minute, add the hoisin sauce. Remove from the pan, place in a bowl, along with the sauce, and cover to keep warm.

4. NACHOS, IS THAT YOU? Return the pan, wiped down, to high heat with enough oil to cover the base. When hot, add the wonton triangles and fry until crispy and golden, 30-60 seconds per side. Drain on paper towel and season.

5. YOU GOT ME WONTON MORE! Make a bed of wonton nachos. Top with the cabbage salad and the hoisin venison (and any remaining hoisin sauce). Drizzle over the loosened mayo. Sprinkle over the chopped pickled ginger, the spring onion greens, the sliced chilli (to taste), and the toasted sesame seeds. Get munching, Chef!

Nutritional Information

Per 100g

Energy	726kJ
Energy	174kcal
Protein	11.9g
Carbs	14g
of which sugars	7.2g
Fibre	1.7g
Fat	3.1g
of which saturated	0.9g
Sodium	544mg

Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Eat
Within
4 Days