



# U C O O K

— COOKING MADE EASY

## FANCY HALLOUMI NACHOS

**with toasted pistachios, pickled jalapeños & cranberries**

A fresh and fabulous take. Corn nachos smothered in lentil-tomato sauce and topped with crispy, golden halloumi, pistachios, and tangy cranberries are out here giving traditional nachos a run for their money!

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**Hands-On Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 4 People

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**Chef:** Holly Robson

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 **Vegetarian**

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## Ingredients & Prep

40ml	Vegetable Stock
2	Onion <i>peeled &amp; finely diced</i>
300ml	Red Split Lentils <i>rinsed</i>
400g	Cooked Chopped Tomatoes
60ml	Pesto Princess Harissa Paste
10g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>
40g	Pistachio Nuts
320g	Halloumi <i>cut into 1cm thick strips</i>
200ml	Crème Fraîche
320g	Corn Nachos
80g	Pickled Jalapeños <i>drained &amp; roughly chopped</i>
40g	Dried Cranberries <i>roughly chopped</i>

## From Your Kitchen

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

**1. TIME TO GET SAUCY** Boil the kettle. Dilute the stock with 800ml of boiling water. Place a large, deep saucepan over a medium-high heat with a drizzle of oil. When hot, fry the diced onion for 4-5 minutes until soft and translucent. Stir in the diluted stock, cooked chopped tomatoes, and rinsed split lentils. Bring to a simmer, then reduce to a low-medium heat and pop on a lid. Allow to cook for 12-15 minutes until the lentils are soft, stirring occasionally.

**2. HARISSA DRESSING** In a bowl, combine the harissa paste with a drizzle of oil and three-quarters of the chopped coriander. Mix with water in 5ml increments until drizzling consistency. Set aside for serving.

**3. TOASTED NUTS** Place the pistachios in a large, clean pan over a medium heat. Toast for 2-4 minutes until starting to brown, shifting occasionally. Remove from the pan on completion and set aside to cool.

**4. CRISP THE HALLOUMI** When the lentil sauce has about 5 minutes to go, return the pan to a medium-high heat with a drizzle of oil. When hot, fry the halloumi slices for 1-2 minutes per side until crispy and golden. On completion, set aside to drain on some paper towel — and try not to eat it all before serving!

**5. FINISH UP** When the lentil sauce has finished cooking, remove from the heat and add some seasoning and a sweetener of choice to taste. Add in half of the crème fraîche and gently mix into the sauce until creating a marbled pattern, but not fully combined.

**6. DISH UP** Spread a layer of crispy corn nachos over a plate. Smother in the lentil sauce and dollop over the remaining crème fraîche. Lay the golden halloumi slices on top and drizzle over the harissa and coriander dressing. Garnish with the chopped dried cranberries, chopped jalapeños, toasted pistachios, and remaining fresh coriander. What a winner of a dinner!



## Chef's Tip

Lentils are naturally low in calories, rich in iron, and an excellent source of protein, making them the perfect nutritious addition to almost any savoury dish. Use tinned lentils for a quick and easy option — but don't forget to always drain and rinse them!

## Nutritional Information

Per 100g

Energy	1067kJ
Energy	255Kcal
Protein	9.2g
Carbs	24g
of which sugars	4g
Fibre	4.8g
Fat	13.3g
of which saturated	6.3g
Sodium	539mg

## Allergens

Dairy, Allium, Sulphites, Tree Nuts

Cook  
within  
4 Days