



UCCOOK

Spicy Creamy Hake

with orzo, roasted butternut & fresh parsley

Hands-on Time: 15 minutes

Overall Time: 40 minutes

Fan Faves: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Waterford Estate | Waterford Pecan Stream
Chenin Blanc

Nutritional Info	Per 100g	Per Portion
Energy	451kj	3180kj
Energy	108kcal	761kcal
Protein	5.4g	38g
Carbs	13g	94g
of which sugars	2.5g	17.4g
Fibre	1.6g	11g
Fat	2.8g	19.9g
of which saturated	1.5g	10.4g
Sodium	97mg	683mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Fish

Spice Level: Hot

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
250g	500g	Butternut <i>rinse, deseed, peel (optional) & cut into bite-sized pieces</i>
75ml	150ml	Orzo Pasta
1	2	Line-caught Hake Fillet/s
1	1	Onion <i>peel & finely dice ¼ [½]</i>
1	1	Garlic Clove <i>peel & grate</i>
10ml	20ml	NOMU Spanish Rub
1	1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>
50ml	100ml	Fresh Cream
15ml	30ml	Lemon Juice
3g	5g	Fresh Parsley <i>rinse, pick & roughly chop</i>

From Your Kitchen

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

1. **BUTTERNUT** Preheat the oven to 200°C. Spread out the butternut on a roasting tray. Coat in oil and season. Roast in the hot oven until cooked through and crispy, 25-30 minutes (shifting halfway).

2. **OR-ZO GOOD!** Bring a pot of salted water to a boil for the orzo. Cook the orzo until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.

3. **FLIPPING GOOD FISH** When the butternut has 15-20 minutes remaining, place a pan over medium heat with a drizzle of oil and a knob of butter. Pat the hake dry with paper towel and season. When the pan is hot, fry the hake, skin-side down, until crispy and golden, 3-4 minutes. Flip and fry the other side until browned but not cooked through, 2-3 minutes. Remove from the pan.

4. **SPICY, CREAMY & DREAMY** Return the pan, wiped down, to medium heat with a drizzle of oil. Fry the onion until soft, 2-3 minutes (shifting occasionally). Add the garlic, the NOMU rub, and the chilli (to taste). Fry until fragrant, 1-2 minutes (shifting constantly). Pour in the cream and 50ml [100ml] of water. Simmer until slightly thickened, 3-4 minutes.

5. **HOOKED ON HAKE** Once the sauce has thickened, add the browned hake and simmer until cooked through, 1-2 minutes. Add the lemon juice (to taste) and season.

6. **FINAL FLAIR** Add the roasted butternut and ½ the parsley to the orzo. Mix until combined.

7. **INDULGE!** Plate up the loaded orzo. Top with the hake and the creamy sauce. Sprinkle over the remaining parsley. Well done, Chef!