

# UCCOOK

## Tuna Fillet & Lemon Greens

with homemade peanut brittle

**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Megan Bure

**Wine Pairing:** Bertha Wines | Bertha Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	1038kJ	2384kJ
Energy	248kcal	570kcal
Protein	9.8g	22.6g
Carbs	30g	69g
of which sugars	7.2g	16.5g
Fibre	4.3g	9.8g
Fat	9.8g	22.6g
of which saturated	2.9g	6.6g
Sodium	492mg	1130mg

**Allergens:** Sulphites, Fish, Peanuts, Cow's Milk, Allium

**Spice Level:** None

Eat Within 1 Day

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
225ml	300ml	Quinoa <i>rinse</i>
15ml	20ml	Vegetable Stock
3	4	Line-caught Tuna Steak
15ml	20ml	NOMU Seafood Rub
30ml	40ml	Honey
60g	80g	Peanuts <i>roughly chop</i>
240g	320g	Green Beans <i>rinse &amp; halve</i>
30ml	40ml	Lemon Juice
90g	120g	Danish-style Feta <i>drain</i>

## From Your Kitchen

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

**1. START WITH THE CARB** Place the quinoa in a pot with the stock and 675ml [900ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the tails have popped out, 20-25 minutes. Remove from the heat and drain (if necessary). Set aside to steam, about 5 minutes.

**2. SEASONED TUNA** Pat the tuna dry with paper towel. Place into a bowl and coat with a drizzle of oil and the NOMU rub. Set aside.

**3. A LITTLE BRITTLE** Thoroughly grease a flat tray or dish. Place a small pan over medium heat. Add the honey and allow to bubble until foamy and darker in colour, 2 minutes (swirling the pan occasionally). Don't let it cook for too long or it'll burn! Remove the pan from the heat and stir in 10g [20g] of butter – be careful, it'll be hot. Working quickly, mix in the peanuts until coated. Evenly pour onto the greased tray, sprinkle with salt, and pop into the fridge to cool for at least 15-20 minutes. Once cooled, remove from the fridge and break up into small pieces.

**4. LEMON BEANS** Place a clean pan over medium-high heat with a drizzle of oil. When hot, fry the green beans until starting to char, 6-7 minutes (shifting constantly). In the final 1-2 minutes, add the lemon juice (to taste). Remove from the pan, season and cover.

**5. GOLD(EN) FISH** Return the pan to medium-high heat with a drizzle of oil. When hot, sear the fish until golden, 20-30 seconds per side. Remove from the pan and season.

**6. DIVE IN, CHEF!** Serve up the quinoa and top with the charred tuna. Place the lemon green beans alongside and crumble over the feta. Scatter with pieces of the brittle.