



# UCCOOK

## Crispy Falafel & Hummus

with a pickled red onion & cucumber salad

A cheffy smear of hummus. A triumph of hand-rolled and fried until golden falafel patties. A pickled cucumber & onion salad. A drizzle of coconut yoghurt. A sprinkle of pan toasted almonds. A very accomplished Chef and an A+ dinner!

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**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

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**Serves:** 4 People


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**Chef:** Jade Summers

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 Veggie

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 Creation Wines | Creation Viognier

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## Ingredients & Prep

40g	Almonds <i>roughly chopped</i>
220g	Outcast Falafel Classic Mix
1	Onion <i>peeled &amp; finely sliced</i>
200g	Cucumber <i>rinsed &amp; cut into thin rounds</i>
60ml	Red Wine Vinegar
2	Bell Peppers <i>rinsed, deseeded &amp; cut into strips</i>
80g	Salad Leaves <i>rinsed &amp; roughly shredded</i>
320g	Baby Tomatoes <i>rinsed &amp; halved</i>
100ml	Coconut Yoghurt
200ml	Hummus

## From Your Kitchen

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

**1. ALL SET? GO ALMONDS!** Boil the kettle. 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.

**2. FOR THE FALAFEL** In a bowl, combine the falafel mix, a pinch of salt, and 400ml of boiling water. Mix, but not for longer than 30 seconds. Cover and set aside for at least 10 minutes.

**3. PICKLED VEG** In a bowl, combine the sliced onion, the cucumber rounds, the red wine vinegar, a drizzle of olive oil, a sweetener, and seasoning.

**4. CHARRED PEPPERS** Place a clean pan over medium-high heat with a drizzle of oil. When hot, fry the pepper slices until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan.

**5. PERFECT VEG PATTIES** Roll the falafel mixture into 4-5 balls per portion and gently flatten to form mini patties. Return the pan to medium heat with enough oil to cover the base. When hot, fry the falafel patties until golden and crispy, 3-4 minutes per side. Remove from the pan and drain on paper towel.

**6. COCO-YOGHURT DRIZZLE** Add the rinsed leaves, the halved tomatoes, and the charred peppers to the pickled onion & cucumber. In a separate bowl, loosen the coconut yogurt with water in 5ml increments until drizzle consistency. Season.

**7. LOOK AT THAT PLATE!** Smear half of the plate with the hummus and top with the crispy falafel patties. Side with the pickled onion & cucumber salad. Drizzle over the coconut yoghurt and sprinkle over the toasted nuts. Enjoy!

## Nutritional Information

Per 100g

Energy	320kJ
Energy	77kcal
Protein	3g
Carbs	9g
of which sugars	2.7g
Fibre	4.2g
Fat	2.5g
of which saturated	0.5g
Sodium	151mg

## Allergens

Allium, Sesame, Sulphites, Tree Nuts

Cook  
within 3  
Days