



# QCOOK

## Dukkah Butternut & Cranberry Salad

with cranberries, toasted pitas & ButtaNutt  
macadamia nut yoghurt

**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

**Veggie:** Serves 3 & 4

**Chef:** Thea Richter

**Wine Pairing:** Muratie Wine Estate | Muratie Laurens  
Campher Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	433kj	3157kj
Energy	103kcal	755kcal
Protein	3.7g	26.9g
Carbs	18g	130g
of which sugars	2.9g	21g
Fibre	3.5g	25.6g
Fat	1.2g	8.8g
of which saturated	0.2g	1.4g
Sodium	58mg	424mg

**Allergens:** Gluten, Allium, Peanuts, Wheat, Sulphites,  
Tree Nuts

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3 [Serves 4]

750g	1kg	Butternut <i>rinse, deseed, peel (optional) &amp; cut into half-moons</i>
1	1	Onion <i>peel &amp; cut 1½ [2] into wedges</i>
45ml	60ml	Old Stone Mill Dukkah Spice
180g	240g	Tinned Lentils <i>drain &amp; rinse</i>
30ml	40ml	Balsamic Vinegar
60g	80g	Salad Leaves <i>rinse</i>
240g	320g	Baby Tomatoes <i>rinse &amp; halve</i>
30g	40g	Dried Cranberries <i>roughly chop</i>
3	4	Pita Breads
150ml	200ml	ButtaNutt Macadamia Nut Yoghurt
8g	10g	Fresh Mint <i>rinse &amp; pick</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Seasoning (salt & pepper)

**1. DUKKAH BUTTERNUT** Preheat the oven to 200°C. Spread the butternut and the onion on a roasting tray. Coat with the dukkah, a drizzle of oil, and seasoning. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

**2. LENTIL LOVIN'** Place the lentils on a separate roasting tray. Coat in oil and season. When the roast has 12-15 minutes remaining, give the veg tray a shift and pop the lentil tray into the oven for the remaining time until golden and crispy.

**3. SALAD CITY** In a salad bowl, combine the balsamic vinegar, a drizzle of olive oil, a sweetener (to taste), and seasoning. Just before serving, add the salad leaves, the baby tomatoes, the roasted lentils, and ½ the cranberries. Toss until fully coated in the dressing.

**4. PITA PARTY** Place a clean pan over medium heat. When hot, toast the pitas until heated through, 30-60 seconds per side. Alternatively, place them on a plate and heat up in the microwave, 30-60 seconds. Cut into quarters and set aside.

**5. GRAB THE PLATES** Pile up the dukkah roasted butternut & onion. Side with the pita quarters and the cranberry & lentil salad. Serve with the yoghurt. Sprinkle over the mint and the remaining cranberries. Delish, Chef!