



UCCOOK

Hot 'n Tangy Butternut Salad

with charred black beans, crispy onions & zingy dressing

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Veggie: Serves 3 & 4

Chef: Lauren Nel

Wine Pairing: Waterford Estate | Waterford Pecan Stream Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	499kJ	3332kJ
Energy	119kcal	796kcal
Protein	3.8g	25.1g
Carbs	21g	144g
of which sugars	4.9g	32.4g
Fibre	3.7g	24.8g
Fat	1.3g	8.8g
of which saturated	0.3g	2.1g
Sodium	187mg	1250mg

Allergens: Gluten, Allium, Wheat

Spice Level: Hot

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

750g	1kg	Butternut <i>rinse, deseed, peel (optional) & cut into bite-sized pieces</i>
30ml	40ml	NOMU Spanish Rub
30g	40g	Pumpkin Seeds
360g	480g	Black Beans <i>drain & rinse</i>
225ml	300ml	Brown Basmati Rice <i>rinse</i>
75ml	100ml	Thai Sweet Chilli Sauce
30ml	40ml	Coconut Sugar
30ml	40ml	Lemon Juice
2	2	Fresh Chillies <i>rinse & finely chop</i>
240g	320g	Baby Tomatoes <i>rinse & cut into quarters</i>
150g	200g	Peas
60g	80g	Green Leaves <i>rinse</i>
15g	20g	Crispy Onion Bits

From Your Kitchen

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

1. ROASTIN' BUTTERNUT Preheat the oven to 200°C. Spread the butternut on a roasting tray. Coat in oil, the NOMU rub and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

2. SEEDS & DRESSED BEANS Boil the kettle. Place the seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside. Place the black beans on a separate roasting tray, coat in oil and seasoning, and set aside.

3. GET THE RICE GOING Place the rice in a pot with 675ml [900ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 25-30 minutes. Drain (if necessary) and cover.

4. PEAS & TOMATOES In a salad bowl, combine the sweet chilli sauce with 2 [3] tbsp of olive oil. Mix in the coconut sugar, ½ the lemon juice (to taste), and the chilli (to taste). Toss through the tomatoes, season, and set aside to marinate. Submerge the peas in boiling water for 2-3 minutes until heated through. Drain and set aside.

5. HALFWAY, HOORAY! When the butternut reaches the halfway mark, pop the tray of beans into the oven for the remaining time.

6. ASSEMBLE THE RICE SALAD Place the rice and roasted veg into a large bowl and toss through the peas, the tomatoes, and the tomato marinade dressing (to taste). In a separate bowl, toss the green leaves with the remaining lemon juice and seasoning.

7. A COLOUR & FLAVOUR BURST! Make a bed of moreish rice salad and scatter with the dressed leaves. Finish with flecks of pumpkin seeds and sprinkles of crispy onions. Wonderful work, Chef!