



UCCOOK

Hearty Wild Mushrooms & Barley

with roasted baby onions & sun-dried tomatoes

Pearled barley is a hardworking grain and it just loves to entertain a crowd. Mix it with hearty wild mushrooms, sun-dried tomatoes, and edamame beans and you're sure to be impressed. This veggie-packed, flavourful and hearty salad will leave you feeling healthy and nourished from the inside out.


Hands-On Time: 15 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Deon Huysamer

 Vegetarian

 Anthonij Rupert | L'Ormarins Brut Rosè
Vintage

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Ingredients & Prep

2	Baby Onions
75ml	Pearled Barley <i>rinsed</i>
15ml	Vegetable Stock
20g	Spinach <i>rinsed</i>
50g	Edamame Beans
10g	Sunflower Seeds
125g	Wild Mushrooms <i>wiped clean & sliced</i>
120g	Carrots <i>peeled, trimmed & diced</i>
50g	Sun-dried Tomatoes <i>drained & chopped</i>
20ml	Balsamic Vinegar
4g	Fresh Mint <i>rinsed, picked & finely sliced</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Tinfoil
Butter (optional)

1. APEELING ONIONS! Preheat the oven to 200°C. Peel the baby onions and halve lengthways — but don't remove the tip that keeps the layers joined together. Place on a roasting tray, coat in oil, and season. Spread out evenly, turn cut-side down, and cover with tinfoil. Roast in the hot oven for 20-25 minutes until soft. On completion, remove the tinfoil and turn the onions cut-side up. Return to the oven for a further 10 minutes until caramelised.

2. BARLEY AL DENTE Place the pearl barley in a pot with the stock and 250ml of water and bring to a boil. Once boiling, reduce the heat and allow to simmer for 20-25 minutes, stirring occasionally. If it starts to dry out, add more water in small increments to continue cooking. On completion, the grain should be al dente. Drain if necessary and mix through the rinsed spinach and edamame beans until the spinach is wilted. Set aside with the lid on to keep warm.

3. TOASTY SEEDS! Place the sunflower seeds in a pan over a medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan on completion.

4. MUSHY MIX & BALSAMIC DRESSING Return the pan to a medium-high heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced mushrooms and diced carrot for 4-5 minutes until soft and golden, shifting as they colour. Add the chopped sun-dried tomatoes and fry for 1-2 minutes. Remove from the pan, season to taste, and set aside. In a small bowl, combine the balsamic vinegar with 15ml of oil. Whisk to emulsify and season to taste.

5. ASSEMBLE THE BARLEY! Place the cooked barley jumble in a bowl, stir through the mushrooms, carrot and sun-dried tomatoes mix, and season to taste.

6. HEARTY WILD MUSHY FEAST! Dish up the wild mushroom barley salad. Scatter over the roasted caramelised baby onions, drizzle with the balsamic dressing, and garnish with toasted sunflower seeds and chopped mint leaves. Bon appétit, Chef!



Chef's Tip

To cook food 'al dente' means that it should still be firm when bitten. This typically refers to pasta but also applies to other grains, as well as a range of veg.

Nutritional Information

Per 100g

Energy	573kJ
Energy	137Kcal
Protein	5.8g
Carbs	24g
of which sugars	6.1g
Fibre	5.9g
Fat	3g
of which saturated	0.3g
Sodium	398mg

Allergens

Gluten, Allium, Wheat, Sulphites

Cook
within 3
Days