



UCCOOK

Middle Eastern Chicken Mince Bowl

with baby tomatoes & red pepper hummus

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Calorie Conscious: Serves 1 & 2

Chef: Kate Gomba

Nutritional Info

	Per 100g	Per Portion
Energy	297kJ	1634kJ
Energy	71kcal	391kcal
Protein	6.4g	35.1g
Carbs	5g	25g
of which sugars	1g	8g
Fibre	2g	9g
Fat	2.6g	14.5g
of which saturated	0.7g	3.7g
Sodium	145mg	799mg

Allergens: Sulphites, Sesame, Allium

Spice Level: None

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
60g	120g	Chickpeas <i>drain & rinse</i>
75g	150g	Spinach <i>rinse</i>
150g	300g	Free-range Chicken Mince
1	1	Onion <i>peel & finely slice ½ [1]</i>
10ml	20ml	NOMU Moroccan Rub
80g	160g	Baby Tomatoes <i>rinse & cut in half</i>
100g	200g	Cucumber <i>rinse & cut into half-moons</i>
10ml	20ml	Lemon Juice
50ml	100ml	Red Pepper Hummus

From Your Kitchen

Seasoning (salt & pepper)

Water

Cooking Spray (or oil of your choice)

1. CHICKPEAS & SPINACH Place a pan (with a lid) over medium-high heat and lightly spray with cooking spray or a drizzle of oil. When hot, toast the chickpeas until golden and crispy, 6-8 minutes (shifting occasionally). If they start to pop out, use a lid to rein them in. Mix in the spinach and fry until wilted, 2-4 minutes. Remove from the pan and season.

2. MMINCE Return the pan to medium-high heat and lightly spray with cooking spray or a drizzle of oil. When hot, fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 3-4 [4-5] minutes (shifting occasionally). Add the onion and fry until lightly golden, 4-5 minutes. Mix in the NOMU rub and fry until fragrant, 30-60 seconds.

3. JUST BEFORE SERVING In a bowl, combine the tomatoes with the cucumber, the lemon juice (to taste) and season.

4. DINNER IS READY Dish up the chickpeas and spinach, side with the mince, the tomato and cucumber mix, and dollop over the hummus. Well done, Chef!