



UCOOK

Venison Kebab & Chimichurri

with couscous & almonds

Today you are battling it out in the kitchen with a triumphant venison skewer recipe, loaded with onion petals & baby tomatoes. Once browned, these fried rows of yumminess are placed on a bed of loaded couscous, layered with creamy feta, fresh greens & toasted nuts. Now let's set the round table and enjoy a royal feast!

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Jemell Willemborg

 Quick & Easy

 Delheim Wines | Delheim Shiraz/Cabernet Sauvignon

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Ingredients & Prep

75ml	Couscous
1	Onion
30g	Danish-style Feta
20g	Salad Leaves
30ml	Pesto Princess Chimichurri Sauce
10g	Almonds <i>roughly chopped</i>
150g	Free-range Venison Chunks
3	Wooden Skewers
80g	Baby Tomatoes

From Your Kitchen

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

1. FLUFFY COUSCOUS Boil the kettle. Place the couscous in a bowl with 75ml of boiling water. Stir through a drizzle of olive oil and seasoning. Cover and steam until rehydrated, 5-8 minutes. Fluff with a fork.

2. PREP STEP Peel and cut ¼ of the onion into thick wedges and separate the petals. Drain the feta. Rinse and roughly shred the salad leaves. Loosen the chimichurri with olive oil until drizzling consistency.

3. YES, ALL OF THE ALMONDS Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. ROWS OF GOODNESS Thread the venison chunks onto each skewer, making sure they are secure, followed by a baby tomato and an onion petal. Repeat until all the skewers are filled.

5. COME FRY AWAY WITH ME Return the pan to a medium-high heat with a drizzle of oil. When hot, fry the skewers, until browned and cooked through, 2-3 minutes per side. Remove from the pan and set aside to rest for at least 5 minutes.

6. LOAD IT UP When the couscous is done, toss through the drained feta, the shredded leaves, and ½ the toasted nuts. If you have any baby tomatoes left over, quarter them and add to the couscous. Drizzle in ½ the chimichurri and mix until combined.

7. GRAB A SKEWER Pile up the loaded couscous and serve the skewers alongside. Drizzle the remaining chimichurri over the skewers and scatter over the remaining nuts.

Nutritional Information

Per 100g

Energy	664kJ
Energy	165kcal
Protein	13.2g
Carbs	12g
of which sugars	2.1g
Fibre	1.9g
Fat	5.5g
of which saturated	1.7g
Sodium	293mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites,
Tree Nuts

Cook
within
4 Days