



# UCCOOK

## Artichoke & Black Sesame Goat's Cheese

with green beans & crispy lentils

**Hands-on Time:** 20 minutes

**Overall Time:** 30 minutes

**Veggie:** Serves 1 & 2

**Chef:** Morgan Otten

**Wine Pairing:** Groote Post Winery | Groote Post Riesling

### Nutritional Info

	Per 100g	Per Portion
Energy	365kj	1647kj
Energy	87kcal	394kcal
Protein	5.1g	23.2g
Carbs	13g	58g
of which sugars	4.2g	19.2g
Fibre	4g	18g
Fat	2.7g	12.3g
of which saturated	1.1g	4.9g
Sodium	79mg	354mg

**Allergens:** Sulphites, Sesame, Cow's Milk, Allium

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
5ml	10ml	Black Sesame Seeds
60g	120g	Tinned Lentils <i>drain &amp; rinse</i>
80g	160g	Green Beans <i>rinse, trim &amp; cut in half</i>
1	1	Onion <i>peel &amp; roughly slice</i>
40g	80g	Artichoke Quarters <i>drain &amp; cut into quarters</i>
30ml	60ml	Low Fat Plain Yoghurt
7,5ml	15ml	Lime Juice
20g	40g	Salad Leaves <i>rinse &amp; roughly shred</i>
25g	50g	Sun-dried Tomatoes <i>roughly chop</i>
25g	50g	Chevin Goat's Cheese

## From Your Kitchen

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Oil (cooking, olive OR coconut)  
Seasoning (Salt & Pepper)  
Water

**1. SESAME SEEDS** Place the sesame seeds in a pan over medium heat. Toast until they pop, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**2. CRISPY LENTILS** Return the pan to medium-high heat with a drizzle of oil. Toast the lentils until golden and crispy, 6-8 minutes. Remove from the pan and season.

**3. FRY THE VEGGIES** Return the pan to medium-high heat with a drizzle of oil. Fry the green beans and the onion until lightly charred but still crunchy, 6-7 minutes. Add the artichokes and fry until warmed through, 2-3 minutes.

**4. SOME PREP** In a small bowl, combine the yoghurt with the lime juice (to taste), and season.

**5. TIME TO DINE** Make a bed of the salad leaves, and top with the veggie mix. Sprinkle over the crispy lentils and the sun-dried tomatoes. Crumble over the goat's cheese, top with dollops of the limey-yoghurt, and sprinkle over the sesame seeds. Looks amazing, Chef!