



UCCOOK

Spicy Beef Vindaloo

with a poppadom, raita & cashew nuts

Hands-on Time: 45 minutes

Overall Time: 50 minutes

Carb Conscious: Serves 3 & 4

Chef: Jason Johnson

Wine Pairing: Zevenwacht | Estate Merlot

Nutritional Info	Per 100g	Per Portion
Energy	327kJ	2387kJ
Energy	78kcal	571kcal
Protein	6.8g	50g
Carbs	7g	53g
of which sugars	3.1g	22.6g
Fibre	1.5g	10.9g
Fat	1.9g	14.2g
of which saturated	0.3g	2.5g
Sodium	189mg	1384mg

Allergens: Cow's Milk, Allium, Sulphites, Tree Nuts

Spice Level: Moderate

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3		[Serves 4]
30g	40g	Cashew Nuts <i>roughly chop</i>
450g	600g	Beef Schnitzel (without crumb)
360g	480g	Carrot <i>rinse, trim, ½ finely dice & ½ roughly grate</i>
2	2	Onions <i>peel & roughly dice 1½ [2]</i>
30ml	40ml	Vindaloo Spice <i>(2 Bay Leaves & 30ml [40ml] NOMU Indian Rub)</i>
90ml	120ml	Spice & All Things Nice Durban Curry Paste
2	2	Garlic Cloves <i>peel & grate</i>
2	2	Fresh Chillies <i>rinse, trim, deseed & roughly chop</i>
300ml	400ml	Tomato Passata
2	2	Tomatoes <i>rinse & roughly dice</i>
3	4	Poppadoms
90ml	125ml	Raita

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Sugar/Sweetener/Honey
Paper Towel
Seasoning (salt & pepper)

1. TIME FOR A TOAST Place the cashews in a pot over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pot and set aside.

2. FRAGRANT FRY-UP Return the pot to high heat with a drizzle of oil. Pat the beef pat dry with paper towel and cut into bite-sized pieces. When hot, sear the beef until browned, 20-30 seconds (shifting occasionally). Remove from the pot and season.

3. SPICE & ALL THINGS NICE Return the pot to medium-high heat with a drizzle of oil (if necessary). Fry the diced carrot and ½ the onion until starting to soften, 4-5 minutes (shifting occasionally). Add the vindaloo spice, the curry paste, the garlic, and the chilli (to taste) to the pot. Fry until fragrant, 1-2 minutes (shifting constantly). Pour in the tomato passata and 450ml [600ml] of water. Bring to a boil. Lower the heat a little and simmer until slightly reduced, 15-20 minutes. In the final 1-2 minutes add back the beef and a sweetener. Season.

4. SENSATIONAL SAMBAL While the curry is simmering, place the tomato, the remaining onion (to taste), the grated carrot, and a drizzle of olive oil in a bowl. Mix until combined, season and set aside.

5. POPPING POPS Place a clean pan over medium-high heat with enough oil to cover the base. When hot, shallow fry the poppadom, about 30 seconds per side. As soon as the poppadom starts to curl, use tongs to flip it over and flatten it out. Keep flipping and flattening until golden and puffed up. Alternatively, air-fry at 180°C until crispy, 3-4 minutes.

6. EAT IT UP Bowl up the delicious vindaloo curry. Dollop over the raita. Serve the sambal and the crispy poppadoms on the side. Scatter over the cashews and there you have it!