



UCOOK

Vegan Mexican Taco Bowl

with falafels & avo hummus

You're going to have a spec-taco-ular day in the kitchen, Chef! On a bed of coriander-infused white basmati rice comes crispy-coated falafels, surrounded by a mouthwatering Mexican medley of rich black beans, charred peppers, onion & corn, spiced with a kick of NOMU Mexican Spice Blend. Accompanied by a creamy avo hummus and a zesty salsa for freshness.

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 2 People

Chef: Megan Bure

 Veggie

 Neil Ellis Wines | Neil Ellis West Coast
Sauvignon blanc 2023

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Ingredients & Prep

150ml	White Basmati Rice <i>rinse</i>
5g	Fresh Coriander <i>rinse, pick & roughly chop</i>
1	Onion <i>peel, finely dice ½ & finely slice ½</i>
1	Bell Pepper <i>rinse, deseed, finely dice ½ & cut ½ into thin strips</i>
100g	Corn
120g	Black Beans <i>drain & rinse</i>
10ml	NOMU Mexican Spice Blend
40ml	Lemon Juice
1	Tomato <i>rinse & finely dice</i>
200ml	Avocado Hummus
12	Outcast Falafels

From Your Kitchen

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

1. CORIANDER RICE Place the rinsed rice in a pot with 300ml of salted water. Cover and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Add 1/2 the chopped coriander, fluff with a fork, and cover.

2. MMMEXICAN Place a pan over medium-high heat with a drizzle of oil. When hot, fry the sliced onion and the sliced pepper until golden, 8-10 minutes (shifting occasionally). Add the corn, the drained beans, and the NOMU spice blend, and fry until charred, 4-6 minutes (shifting occasionally). Season, remove from the pan, and set aside.

3. LET'S SALSA In a bowl, combine the lemon juice (to taste) with the diced onions (to taste), the diced peppers, the diced tomato, a drizzle of olive oil, and seasoning. Set aside.

4. AVO HUMMUS In a bowl, loosen the avo hummus with water in 5ml increments until drizzling consistency. Season and set aside.

5. CRISPY FALAFELS Place a pan over medium heat with enough oil to cover the base. When hot, fry the falafels until golden and crispy, 2-3 minutes per side. Remove from the pan and drain on paper towel.

6. SET THE TABLE Make a bed of the coriander rice and top with the falafels and the charred veg & beans. Serve alongside the salsa and drizzle with the avo hummus. Garnish with the remaining coriander.

Nutritional Information

Per 100g

Energy	470kj
Energy	112kcal
Protein	4g
Carbs	18g
of which sugars	2.5g
Fibre	4g
Fat	2.6g
of which saturated	0.4g
Sodium	227mg

Allergens

Allium

Cook
within 3
Days