



# UCOOK

## Beef & Wonton "Nachos"

with kewpie mayo, pickled ginger & sesame seeds

Fried wontons stand in for nachos in this crazy delicious dish! These crispy golden delights are topped with tasty hoisin-smothered beef, cabbage & spring onion, and a kewpie mayo drizzle. This is not your average pile of nachos, Chef.

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**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

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**Serves:** 3 People

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**Chef:** Thea Richter

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 Adventurous Foodie

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 Stellenzicht | Tristone Cabernet Sauvignon

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## Ingredients & Prep

150g	Edamame Beans
3	Spring Onions <i>rinsed &amp; finely sliced, keeping the white &amp; green parts separate</i>
300g	Cabbage <i>rinsed &amp; thinly sliced</i>
45ml	Lime Juice
125ml	Kewpie Mayo
30ml	White Sesame Seeds
450g	Pasture-raised Angus Beef Chunks <i>patted dry with paper towel &amp; cut into bite-sized pieces</i>
150ml	Hoisin Sauce
15	Wonton Wrappers <i>cut into triangles</i>
45g	Pickled Ginger <i>drained &amp; roughly chopped</i>
2	Fresh Chillies <i>deseeded &amp; finely sliced</i>

## From Your Kitchen

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

**1. MEAL PREP** Boil the kettle. Place the edamame beans in salted boiling water for 3-4 minutes until plumped up. Drain and place in a bowl. To the same bowl, add the spring onion whites, the sliced cabbage, the lime juice (to taste), and seasoning. Toss until combined and set aside. In a separate bowl, loosen the mayo with water in 5ml increments until drizzling consistency.

**2. OPEN SESAME** Place the sesame seeds in a pan over medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan and set aside.

**3. VERY BEEFY** Return the pan to medium-high heat with a drizzle of oil. When hot, add the beef chunks and fry until browned, 3-4 minutes (shifting occasionally). In the final minute, add the hoisin sauce. Remove from the pan, place in a bowl, along with the sauce, and cover.

**4. NACHOS, IS THAT YOU?** Return the pan, wiped down, to high heat with enough oil to cover the base. When hot, add the wonton triangles and fry until crispy and golden, 30-60 seconds per side. You may need to do this step in batches. Drain on paper towel and season.

**5. YOU GOT ME WONTON MORE!** Make a bed of wonton nachos. Top with the cabbage salad and the hoisin beef (and any remaining hoisin sauce). Drizzle over the loosened mayo. Sprinkle over the chopped pickled ginger, the spring onion greens, the sliced chilli (to taste), and the toasted sesame seeds. Get munching, Chef!

## Nutritional Information

Per 100g

Energy	740kJ
Energy	177kcal
Protein	9.8g
Carbs	13g
of which sugars	7g
Fibre	1.6g
Fat	3.1g
of which saturated	0.7g
Sodium	419mg

## Allergens

Egg, Gluten, Allium, Sesame, Wheat,  
Sulphites, Soy

Cook  
within  
4 Days