



UCOOK

Ostrich Keema & Poppadoms

with carrot sambal, raita & fresh coriander

We put a new spin on ostrich mince with this spicy, stovetop-only Indian-style dish flecked with fresh coriander and pops of peas. Served with crunchy poppadoms for scooping up all of that yummy curry. Sided with a sweet carrot, tomato & sultana sambal, and a creamy raita.

Hands-on Time: 20 minutes

Overall Time: 45 minutes

Serves: 1 Person

Chef: Rhea Hsu

 Carb Conscious

 Waterkloof | Circumstance Petit Verdor

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

1	Onion <i>peeled & finely diced</i>
35ml	Curry Mix <i>(20ml Spice & All Things Nice Tikka Curry Paste & 15ml Tomato Paste)</i>
150g	Free-range Ostrich Mince
200g	Cooked Chopped Tomato
10ml	Red Wine Vinegar
120g	Carrot <i>½ peeled, trimmed & grated</i>
1	Tomato <i> rinsed & ½ roughly diced</i>
15g	Golden Sultanas
3g	Fresh Coriander <i> rinsed & picked</i>
50g	Peas
2	Poppadoms
40ml	Raita

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey

1. CURRY MINCE Place a pan over medium heat with a drizzle of oil. When hot, fry the diced onion until golden, 4-6 minutes (shifting occasionally). Add the curry mix and fry until fragrant, 1-2 minutes (shifting constantly). Add the mince and work quickly to break it up as it starts to cook. Fry until browned, 3-4 minutes (shifting occasionally). Pour in the cooked chopped tomato and 50ml of water. Simmer until thickened, 15-20 minutes (stirring occasionally).

2. CARROT SAMBAL In a salad bowl, combine the vinegar, a drizzle of olive oil, a sweetener, and seasoning. Add the grated carrot, the diced tomato, the sultanas and ½ of the picked coriander. Set aside for serving.

3. ADD PEAS Once the mince mixture has reduced, stir through the peas. Add a sweetener and season.

4. POPPIN POPPADOMS Place a clean pan over medium-high heat with enough oil to cover the base. When hot, shallow fry the poppadoms one at a time, about 30 seconds per side. As soon as the poppadoms start curling, use a spatula or tongs to flip it over and flatten it out. Keep flipping and flattening until golden and puffed up.

5. BOWLED OVER! Bowl up a generous helping of the fragrant ostrich keema and sprinkle over the remaining coriander. Serve with the carrot sambal and the raita on the side. Remember the poppadoms to scoop up the curry!



Chef's Tip

If you don't feel like frying them, place the poppadoms in the microwave for 20-30 seconds until crispy.

Nutritional Information

Per 100g

Energy	362kj
Energy	87kcal
Protein	6.6g
Carbs	10g
of which sugars	5.3g
Fibre	2.6g
Fat	2.4g
of which saturated	0.5g
Sodium	144mg

Allergens

Dairy, Allium, Sulphites

Cook
within
4 Days