



# UCOOK

## Venison & 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 venison, cabbage & spring onion, and a Kewpie mayo drizzle. This is not your average pile of nachos!

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**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

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**Serves:** 4 People


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**Chef:** Thea Richter

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Adventurous Foodie

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 Vilafonté | Seriously Old Dirt 2021

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## Ingredients & Prep

200g	Edamame Beans
2	Spring Onions <i>finely slice, keeping the white &amp; green parts separate</i>
400g	Cabbage <i>thinly slice</i>
60ml	Lemon Juice
125ml	Kewpie Mayo
40ml	White Sesame Seeds
600g	Free-range Venison Chunks <i>pat dry</i>
200ml	Hoisin Sauce
20	Wonton Wrappers <i>cut into triangles</i>
40g	Pickled Ginger <i>drain &amp; roughly chop</i>
2	Fresh Chillies <i>rinse, trim, deseed &amp; finely slice</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 until plumped up, 3-4 minutes. Drain and place in a bowl. Add the spring onion whites, the sliced cabbage, the lemon juice (to taste), and seasoning to the bowl. 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 until lightly browned, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. VERY VENISON** Return the pan to medium-high heat with a drizzle of oil. When hot, add the venison 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 to keep warm.

**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 venison (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	726kJ
Energy	174kcal
Protein	11.9g
Carbs	14g
of which sugars	7.2g
Fibre	1.7g
Fat	3.1g
of which saturated	0.9g
Sodium	544mg

## Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Eat  
Within  
4 Days