



Customize with Plant-Based Ground

South African Bobotie with Collard Greens



1h



2 Servings

| This version of the recipe is customized with plant-based ground.

What we send

- 1 bunch collard greens
- 1 oz fresh ginger
- 1 medium yellow onion
- 1 ciabatta roll ¹
- 1 oz sliced almonds ¹⁵
- ½ lb pkg plant-based ground ^{1,6,15}
- 2 (1 oz) golden raisins ¹²
- 2 (½ oz) apricot preserves
- ¼ oz curry powder

What you need

- garlic
- 1 c milk ⁷
- butter ⁷
- kosher salt & ground pepper
- 2 large eggs ³

Tools

- medium ovenproof skillet or Dutch Oven

Cooking tip

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Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 44g, Carbs 86g, Protein 46g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Cut **half the collard green leaves** from **stems**, then thinly slice stems and cut leaves into bite-sized pieces (save rest). Finely chop **2 teaspoons each of peeled ginger and garlic**. Coarsely chop **onion**. Split **bread** in half and place one half in a medium bowl (save rest); cover with **1 cup milk**; set aside to soak until step 3.



4. Cook collard greens

Add **raisins, all of the apricot preserves, chopped garlic and ginger, toasted almonds**, and **1 tablespoon curry powder** to skillet. Cook, stirring, until fragrant, about 3 minutes. Stir in **collard green leaves and stems** and **½ cup water**; cook until collards greens are bright green and just wilted, about 5 minutes. Remove from heat. Transfer to a medium baking dish, if desired.



2. Sauté almonds & aromatics

Melt **1 tablespoon butter** in a medium ovenproof skillet or dutch oven over medium-high. Add **almonds**; cook, stirring, until golden brown, 3-5 minutes (watch closely). Transfer to a plate. Heat **1 tablespoon butter** in skillet. Add **onions** and **a pinch each of salt and pepper**. Cook over medium-high heat, stirring occasionally, until lightly browned and softened, about 5 minutes.



5. Make egg topping

Add **2 large eggs, ½ teaspoon salt** and **a few grinds of pepper** to bowl with **reserved milk**; whisk until well combined. Pour over **meat mixture** (do not stir).



3. Cook plant-based ground

Add **plant-based ground to skillet with onions**; season with **½ teaspoon salt and a few grinds of pepper**. Cook over medium-high heat, breaking up large pieces with a spoon, until well browned, 3-4 minutes. Squeeze milk from bread, letting it drip back into the bowl; reserve milk. Break bread into small pieces directly into plant-based ground, stirring to combine.



6. Bake bobotie & serve

Transfer skillet (or baking dish) to center oven rack and bake until topping is just set, 20-25 minutes. Let **bobotie** cool for 5 minutes before serving. Enjoy