



UCOOK

Beef Steak & Piquanté Pepper Sandwich

with **crispy potato chunks & mayo**

This is a recipe you can always bet on for flavour, different textures, and deliciousness. A fluffy roll is layered with a slight bite from the mustard, creamy mayo, juicy steak, and fresh greens. Sided with crispy potato chunks & mayo for dunking.

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Serves: 1 Person

Chef: Rhea Hsu

Quick & Easy

Domaine Des Dieux | Sangiovese 2017

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Ingredients & Prep

| | |
|------|----------------------------------|
| 200g | Potato Chunks |
| 160g | Free-range Beef Sirloin |
| 5ml | NOMU Provençal Rub |
| 1 | Portuguese Roll |
| 10ml | Wholegrain Mustard |
| 50ml | Mayo |
| 20g | Green Leaves <i>rinse</i> |
| 20g | Piquanté Peppers <i>drain</i> |

From Your Kitchen

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

1. SPUD-TACULAR Air fryer method: Coat the potato chunks in oil and season. Air fry at 200°C until golden and crispy, 15-20 minutes (shifting halfway).

2. SIZZLING STEAK When the potato has 10 minutes remaining, place a pan over medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. When hot, sear the steak, fat-side down, until crispy, 3-5 minutes. Flip the steak and sear until browned, 2-4 minutes per side (for medium-rare). In the final minute, baste with a knob of butter (optional) and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

3. YOU'RE ON A ROLL! Halve the Portuguese roll and spread butter (optional) or oil over the cut-side. Return the pan, wiped down, to medium heat. When hot, toast the halved bun, cut-side down, until golden, 1-2 minutes.

4. TAKE A BITE OF THAT Smear the toasted roll with the mustard and ½ the mayo. Load up with the rinsed green leaves, the steak slices, and the diced piquanté peppers. Side with the crispy chunks and the remaining mayo for dunking. Cheers, Chef!



Chef's Tip

Oven method: Preheat the oven to 200°C. Spread the potato pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 723kj |
| Energy | 173kcal |
| Protein | 8.9g |
| Carbs | 10g |
| of which sugars | 3.1g |
| Fibre | 1g |
| Fat | 7.9g |
| of which saturated | 1g |
| Sodium | 136mg |

Allergens

Gluten, Allium, Wheat, Sulphites, Soy

Eat
Within
3 Days