



UCCOOK

Spicy Beef Loaded Fries

with spring onion & a cheesy sauce

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Simple & Save: Serves 3 & 4

Chef: Jade Summers

Wine Pairing: Piekenierskloof | Grenache blanc 2024

Nutritional Info	Per 100g	Per Portion
Energy	604kJ	3297kJ
Energy	144kcal	789kcal
Protein	8.6g	46.8g
Carbs	9g	49g
of which sugars	1.9g	10.2g
Fibre	1.4g	7.5g
Fat	8.3g	45.1g
of which saturated	3.8g	20.7g
Sodium	142mg	778mg

Allergens: Gluten, Wheat, Cow's Milk, Allium

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Potato <i>peel (optional) & cut into 1cm thick chips</i>
450g	600g	Beef Mince
150ml	200ml	Tomato Passata
2	2	Spring Onions <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
30ml	40ml	NOMU Taco Mex Mix
22.5ml	30ml	Cake Flour
225ml	300ml	Full Cream UHT Milk
150g	200g	Grated Mozzarella & Cheddar Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water
Butter

1. FRENCH FRIES. CHIPS. POMMES FRITES. Preheat the oven to 200°C. Generously cover the base of a roasting tray in oil. Add the potato chips, season, and toss until coated. Spread out in a single layer and roast in the hot oven until crispy, 35-40 minutes. At the halfway mark, gently shift the chips and drain any excess oil. Return to the oven for the remaining roasting time. Alternatively, air fry at 200°C until crispy, 30-35 minutes (shifting halfway).

2. MEXICAN MINCE Place a pan over medium-high heat with a drizzle of oil. When hot, fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 3-4 minutes (shifting occasionally). Add the tomato passata, the spring onion whites, and the NOMU rub (to taste). Fry until fragrant, 1-2 minutes. Add 150ml [200ml] of water and simmer until slightly thickened, 4-5 minutes.

3. CHEESY SAUCE Place a small pot over medium heat with 30g [40g] of butter. Once melted, vigorously mix in the flour to form a roux. Cook out the flour, 1-2 minutes (stirring constantly). Slowly whisk in the milk. Once the milk is incorporated, add the cheese and stir until melted. Season and remove from the heat.

4. LOAD IT UP Plate up the potato chips and top with the warm fried mince. Cover in the cheesy sauce. Garnish with the spring onion greens. Enjoy, Chef.