



# UCOOK

## Ostrich Steak, Fries & Garlic Mayo

with a tomato & fresh leaf salad

Juicy ostrich steak is sided with crispy, oven-roasted fries, creamy mayo for dunking, and a fresh green salad. Say hello to simple, delicious home-cooked food.

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**Hands-on Time:** 20 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People


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**Chef:** Rhea Hsu

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 Simple & Save

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 Cathedral Cellar Wines | Cathedral Cellar-  
Cabernet Sauvignon 2021

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## Ingredients & Prep

400g	Potato <i>rinse &amp; cut into 1cm thick fries</i>
60ml	That Mayo (Garlic)
20ml	Red Wine Vinegar
320g	Ostrich Steak
5g	Fresh Rosemary <i>rinse</i>
40g	Salad Leaves <i>rinse &amp; roughly shred</i>
1	Tomato <i>rinse &amp; roughly dice</i>

## From Your Kitchen

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

**1. ROAST THE FRIES** Preheat the oven to 200°C. Rinse the potato fries in cold water and pat dry with paper towel. Spread out on a roasting tray. Coat generously in oil and season. Roast in the hot oven until cooked through and crisping up, 25-30 minutes (shifting halfway).

**2. PREP THE SAUCES** In a small bowl, slightly loosen the garlic mayo with a splash of warm water. Set aside. In a salad bowl, combine the vinegar, a drizzle of olive oil, a sweetener, and seasoning.

**3. BUTTER-BASTED ROSEMARY STEAK** When the fries have 10 minutes remaining, place a pan over medium-high heat with a drizzle of oil. Pat the ostrich steak dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter and the rinsed rosemary. Remove from the pan, reserving any pan juices, and rest for 5 minutes before thinly slicing and seasoning.

**4. FOR THE FRESHNESS** To the bowl with the salad dressing, add the shredded leaves and the diced tomato. Toss until combined.

**5. IT ALL COMES TOGETHER** Plate up the steak slices and drizzle over any reserved pan juices. Side with the fries and the dressed salad. Serve with the loosened garlic mayo for dunking. Classic cooking, Chef!



## Chef's Tip

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

## Nutritional Information

Per 100g

Energy	435kj
Energy	104kcal
Protein	8.2g
Carbs	11g
of which sugars	1.5g
Fibre	1.5g
Fat	3g
of which saturated	0.9g
Sodium	48mg

## Allergens

Egg, Allium, Sulphites, Cow's Milk

Cook  
within 3  
Days