

UCCOOK

Lebanese-style Beef Strips

with caramelised onion, crispy lentils & Danish-style feta

Hands-on Time: 45 minutes

Overall Time: 50 minutes

Carb Conscious: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Creation Wines | Creation Chardonnay

Nutritional Info

	Per 100g	Per Portion
Energy	300kj	1739kj
Energy	72kcal	416kcal
Protein	9.2g	53.3g
Carbs	8g	45g
of which sugars	2.2g	12.9g
Fibre	2.3g	13.6g
Fat	1.7g	10.1g
of which saturated	0.9g	5g
Sodium	59mg	340mg

Allergens: Sulphites, Sesame, Cow's Milk, Allium

Spice Level: None



Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

450g	600g	Beef Schnitzel (without crumb)
15ml	20ml	NOMU Italian Rub
2	2	Onions <i>peel & roughly slice</i>
180g	240g	Tinned Lentils <i>drain & rinse</i>
2	2	Garlic Cloves <i>peel & grate</i>
45ml	60ml	Red Wine Vinegar
3	4	Tomatoes <i>rinse & dice</i>
300g	400g	Cucumber <i>rinse & dice</i>
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
125ml	160ml	Hummus
60g	80g	Danish-style Feta <i>drain</i>

From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Sugar/Sweetener/Honey

Paper Towel

Butter

1. BEEF PREP Pat the schnitzel dry with paper towel, cut into strips and mix with the NOMU rub. Set aside.

2. SWEET ONION Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the onion until caramelised, 10-12 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the pan, season, and cover.

3. LEKKER LENTILS Return the pan, wiped down if necessary, to medium-high heat with a drizzle of oil. Fry the lentils until crispy, 8-10 minutes. In the final 30-60 seconds, add the garlic, remove from the pan, and season.

4. SOME FRESHNESS In a bowl, combine the vinegar and 45ml [60ml] of olive oil. Add the tomato, the cucumber, the salad leaves and seasoning. Toss to combine.

5. BEEF STRIPS Return the pan to high heat with a drizzle of oil and a knob of butter. Sear the beef until browned, 30-60 seconds (shifting occasionally). Remove from the pan and season.

6. TIME TO EAT Smear the hummus in an open bowl, then top it with the caramelised onions and the beef strips. Side with the fresh salad, sprinkle over the crispy lentils and scatter the feta over the salad. Enjoy, Chef!