



UCCOOK

Beef Strips & Quinoa Salad

with roasted pumpkin chunks

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Calorie Conscious: Serves 1 & 2

Chef: Kate Gomba

Nutritional Info

	Per 100g	Per Portion
Energy	387kJ	1975kJ
Energy	93kcal	472kcal
Protein	9.7g	49.4g
Carbs	10g	51g
of which sugars	2g	12g
Fibre	2g	10g
Fat	1.4g	7.4g
of which saturated	0.4g	2.2g
Sodium	104mg	528mg

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
150g	300g	Pumpkin Chunks <i>cut into bite-sized pieces</i>
1	1	Onion <i>peel & cut ½ [1] into wedges</i>
7,5ml	15ml	NOMU Italian Rub
40ml	80ml	Quinoa <i>rinse</i>
150g	300g	Beef Strips
30ml	60ml	Low Fat Cottage Cheese
40g	80g	Green Leaves <i>rinse</i>
20ml	40ml	Lemon Juice
3g	5g	Fresh Parsley <i>rinse, pick & roughly chop</i>

From Your Kitchen

Seasoning (Salt & Pepper)

Water

Cooking Spray

Paper Towel

1. ROAST Preheat the oven to 200°C. Spread the pumpkin and onion on a roasting tray. Coat in ½ the NOMU rub, and season. Lightly spray with cooking spray and roast in the hot oven until golden, 20-25 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

2. QUINOA Place the quinoa in a pot with 100ml [200ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the tails have popped out, 12-15 minutes. Remove from the heat and drain (if necessary). Set aside to steam, about 5 minutes.

3. BEEF Place a pan over high heat and lightly spray with cooking spray. Pat the beef strips dry with paper towel and coat with the remaining rub. When hot, fry the beef strips until browned, 20-30 seconds (shifting occasionally). Remove from the pan and season.

4. JUST BEFORE SERVING In a small bowl, add the cottage cheese and loosen with water in 5ml increments until drizzling consistency. In a salad bowl, combine the quinoa, the pumpkin, the onion, the beef, the green leaves, lemon juice (to taste) and season.

5. DINNER IS READY Dish up the loaded beef salad and drizzle over the cottage cheese. Garnish with a sprinkle of the parsley and dig in, Chef!