



UCCOOK

Cheesy Ostrich & Potato Salad

with fresh parsley

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Simple & Save: Serves 3 & 4

Chef: Jemell Willemborg

Wine Pairing: Waterkloof | Circumstance Cabernet Franc

Nutritional Info

	Per 100g	Per Portion
Energy	661kJ	3163kJ
Energy	158kcal	756kcal
Protein	9.1g	43.5g
Carbs	11g	55g
of which sugars	3.7g	17.5g
Fibre	1.4g	6.5g
Fat	8.2g	39g
of which saturated	2.1g	10.1g
Sodium	170mg	811mg

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

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
450g	600g	Free-range Ostrich Chunks
15ml	20ml	NOMU BBQ Rub
600g	800g	Baby Potatoes <i>rinse & cut in half</i>
45ml	60ml	Richard Bosman's BBQ Sauce
90g	120g	Grated Mozzarella & Cheddar Cheese
150ml	200ml	Creamy Mayo <i>(90ml [120ml] Mayo & 60ml [80ml] Low Fat Plain Yoghurt)</i>
8g	10g	Fresh Parsley <i>rinse, pick & finely chop</i>
60g	80g	Green Leaves <i>rinse & roughly shred</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Paper Towel

Seasoning (salt & pepper)

1. OSTRICH PREP Pat the ostrich chunks dry with paper towel and cut into bite-sized pieces. Coat in oil, the NOMU rub, and seasoning. Set aside.

2. SOFT POTATO Place the baby potatoes in a pot of salted water. Bring to a boil and cook until soft, 20-25 minutes. Drain and place in a bowl.

3. BBQ OSTRICH When the potato has 5-10 minutes remaining, place a pan (with a lid) over medium heat with a drizzle of oil. Sear the ostrich until browned, 3-4 minutes (shifting occasionally). You may have to do this step in batches. In the final 30-60 seconds, baste the ostrich with the BBQ sauce. Sprinkle over the cheese, cover with a lid, and remove from the heat. Leave the lid on until the cheese is melted.

4. WARM POTATO SALAD To a salad bowl, add the creamy mayo. Mix through $\frac{3}{4}$ of the parsley, the potatoes, and some seasoning.

5. DINNER IS READY Make a bed of the salad leaves and top with the creamy warm potato salad. Serve alongside the BBQ cheddar ostrich. Garnish with a sprinkle of the remaining parsley. Well done, Chef!