



UCCOOK

Moroccan Beef Sirloin

with crispy pita & avocado hummus

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Delheim Wines | Delheim Shiraz/Cabernet Sauvignon

Nutritional Info

	Per 100g	Per Portion
Energy	676kJ	2982kJ
Energy	162kcal	713kcal
Protein	10.5g	46.5g
Carbs	13g	55g
of which sugars	2g	8.7g
Fibre	1.9g	8.2g
Fat	4.8g	21.3g
of which saturated	0.9g	4g
Sodium	270mg	1190mg

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

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
5g	10g	Crispy Onion Bits
1	1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>
20g	40g	Pitted Kalamata Olives <i>drain & roughly chop</i>
50ml	100ml	Avocado Hummus
3g	5g	Fresh Mint <i>rinse, pick & roughly chop</i>
1	2	Tomato/es <i>rinse & roughly dice</i>
10ml	20ml	Lemon Juice
160g	320g	Beef Sirloin
7,5ml	15ml	NOMU Moroccan Rub
1	2	Pita Flatbread/s <i>cut into quarters</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. PITA CHIPS Place a pan over medium heat with enough oil to cover the base. When hot, fry the pita pieces until crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. Alternatively: Coat the pita quarters in oil and season. Air fry at 200°C until crispy, 6-8 minutes (shifting halfway).

2. SOME FRESHNESS In a bowl, combine the tomatoes, the olives, the mint, the lemon juice, the chilli (to taste), a drizzle of olive oil, and add seasoning.

3. BEEF Return the pan to medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. Sear the steak fat-side down until crispy, 3-5 minutes. Flip the steak and sear until browned, 2-4 minutes per side (for medium-rare). In the final minute, baste with a knob of butter and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

4. TIME TO EAT Plate up a dollop of the hummus, side with the tomato salsa, the pita chips, and the beef slices. Sprinkle over the crispy onion bits and dig in, Chef!