



UCCOOK

Wholesome Mexican Beef Bowl

with charred corn & millet

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Simple & Save: Serves 3 & 4

Chef: Morgan Otten

Wine Pairing: Deetlefs Wine Estate | Deetlefs Stonecross Malbec

Nutritional Info

	Per 100g	Per Portion
Energy	575kJ	2432kJ
Energy	138kcal	582kcal
Protein	11g	46.5g
Carbs	15g	65g
of which sugars	1.5g	6.1g
Fibre	2.1g	8.7g
Fat	3.1g	13.1g
of which saturated	1.1g	4.5g
Sodium	69mg	291mg

Allergens: Cow's Milk, Allium

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
225ml	300ml	Millet
120g	160g	Corn
60g	80g	Green Leaves <i>rinse & roughly shred</i>
450g	600g	Beef Schnitzel (without crumb)
15ml	20ml	NOMU Mexican Spice Blend
90ml	125ml	Sour Cream
2	2	Tomatoes <i>rinse & roughly dice</i>
8g	10g	Fresh Coriander <i>rinse & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Paper Towel

Seasoning (salt & pepper)

1. FLUFFED MILLET Place the millet in a pot over medium heat. Toast until fragrant, 1-3 minutes (shifting occasionally). Add 450ml [600ml] of salted water and a drizzle of olive oil. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 10-12 minutes. Fluff with a fork and cover.

2. CHARRED CORN & GREEN LEAVES Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan and set aside. Just before serving, toss the green leaves through the corn.

3. JUICY BEEF Pat the beef dry with paper towel, cut into 1cm strips, and coat with the NOMU rub. Return the pan to high heat with a drizzle of oil. Fry the strips in small batches until browned, 30-60 seconds per side. Remove from the pan and season.

4. SOME PREP Loosen the sour cream with water in 5ml increments until drizzling consistency.

5. GRUB'S UP! Serve the salad buddha-bowl style! Plate up the millet and the juicy beef. Side with the tomatoes and the charred corn & green leaves, and drizzle over the sour cream. Garnish with the coriander. Excellent, Chef!