

# QCOOK

## Ostrich & Minty Yoghurt

with chermoula

**Hands-on Time:** 35 minutes

**Overall Time:** 55 minutes

**Calorie Conscious:** Serves 3 & 4

**Chef:** Jenna Peoples

### Nutritional Info

	Per 100g	Per Portion
Energy	360kj	1607kj
Energy	86kcal	384kcal
Protein	9.2g	40.9g
Carbs	5g	22g
of which sugars	1g	6g
Fibre	2g	8g
Fat	2.9g	12.7g
of which saturated	0.6g	2.7g
Sodium	199.8mg	891.1mg

**Allergens:** Cow's Milk, Allium

**Spice Level:** Hot

Eat Within 4 Days



## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
660g	880g	Gem Squash
60ml	80ml	Pesto Princess Chermoula Paste
15ml	20ml	Dried Oregano
600g	800g	Beetroot <i>rinse, peel (optional) &amp; cut into bite-sized pieces</i>
120ml	160ml	Low Fat Plain Yoghurt
8g	10g	Fresh Mint <i>rinse, pick &amp; roughly chop</i>
480g	640g	Free-range Ostrich Steak
30ml	40ml	NOMU Cajun Rub

## From Your Kitchen

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Cooking Spray  
Seasoning (salt & pepper)  
Water  
Paper Towel

**1. GETTING READY** Preheat the oven to 200°C. In a bowl, loosen the chermoula with a splash of water. Season and mix in the oregano. In a separate bowl, combine the yoghurt and ½ the mint. Season well and set aside.

**2. CHERMOULA-COATED VEG** Rinse the gem squash and cut it in half from top to bottom, starting where the stem would have been, and slicing straight down to the base. Scoop the seeds out from the centre of each half, and slice them into large wedges. Place the beetroot on a roasting tray with some cooking spray and seasoning. Roast for 20 minutes before adding the gem squash. Roast the veg for another 25-30 minutes until golden and cooked through. In the final 5-10 minutes, baste the veg in the chermoula.

**3. O-YUM OSTRICH** When the roast has 10 minutes remaining, place a pan over medium heat. Pat the ostrich dry with paper towel. Coat the meat in cooking spray and the NOMU rub. When the pan is hot, fry the ostrich until browned, 2-3 minutes per side (for medium-rare). Rest the ostrich for 5 minutes before seasoning and slicing.

**4. 1,2,3,4... EAT!** Plate up the roasted veg, topped with the ostrich slices. Dollop over the minty yoghurt. Four simple steps and dinner is ready!