



# UCOOK

## Doos Wine's Baked Beef Potacos

with spring onion & corn

Ready to receive a lot of compliments for your mind-blowing meal, Chef? A loaded baked potato, elevated with chimichurri, butter & cheese, brings the richness. A spicy lime & garlic-marinated beef sirloin the savoury meatiness. And a charred corn, tomato & spring onion salad in a honey-mustard vinaigrette the freshness.

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**Hands-on Time:** 55 minutes

**Overall Time:** 70 minutes

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**Serves:** 4 People

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**Chef:** Doos Winery

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Adventurous Foodie

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Doos Wine | Doos Pink 3L

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## Ingredients & Prep

800g	Potato <i>rinse &amp; halve</i>
60ml	Lime Juice
2	Garlic Cloves <i>peel &amp; grate</i>
30ml	Spice Mix <i>(20ml Old Stone Mill Mexican Spice &amp; 10ml Ground Cumin)</i>
200g	Corn
80g	Green Leaves <i>rinse &amp; roughly shred</i>
2	Tomatoes <i>rinse &amp; roughly dice</i>
2	Spring Onions <i>rinse, trim &amp; finely slice</i>
100ml	Vinaigrette <i>(60ml Balsamic Vinegar, 20ml Wholegrain Mustard &amp; 20ml Honey)</i>
80ml	Pesto Princess Chimichurri Sauce
120g	Grated Mozzarella Cheese
640g	Free-range Beef Sirloin

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Butter

**1. BAKED POTATO** Let's raise a glass before we raise the heat! First things first, pour yourself a glass of Doos wine. Preheat the oven to 200°C. Spread the potato halves on a roasting tray, skin-side down. Coat in oil and season. Roast in the hot oven until crispy, 45-50 minutes (shifting halfway).

**2. MARINADE** In a bowl, combine the lime juice, the grated garlic, the spice mix, a drizzle of oil, and seasoning. Set aside.

**3. CHARRED CORN** 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.

**4. COLOURFUL SALAD** In a bowl, combine the charred corn, the shredded green leaves, the diced tomato, the sliced spring onion, the balsamic vinaigrette, a drizzle of olive oil, and seasoning.

**5. CHEESY LOADED POTATO** Once the potato is cooked, carefully spoon the flesh into a bowl without breaking the skin and fluff with a fork. Mix in a small knob of butter, ½ the chimichurri, the grated cheese, and seasoning, and return to the skins. Pop the filled potato back in the hot oven before serving.

**6. SIP, SEAR, REPEAT!** Pat the steak dry with paper towel. Return the pan to medium-high heat with a drizzle of oil. When hot, 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 marinade. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**7. SIMPLY UNBEATABLE** Plate up the loaded potato halves and serve the steak slices alongside. Drizzle over the remaining chimichurri. Side with the chopped salad.

## Nutritional Information

Per 100g

Energy	501kj
Energy	120kcal
Protein	7.8g
Carbs	11g
of which sugars	2.6g
Fibre	1.7g
Fat	3.3g
of which saturated	1.1g
Sodium	98mg

## Allergens

Allium, Sulphites, Cow's Milk

Eat  
Within  
4 Days