

UCCOOK

Chimichurri Beef & Baby Potatoes

with charred corn, Danish-style feta & sunflower seeds

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Quick & Easy: Serves 3 & 4

Chef: Rhea Hsu

Wine Pairing: Stettyn Wines | Stettyn Family Range Merlot

Nutritional Info

	Per 100g	Per Portion
Energy	574kJ	3054kJ
Energy	137kcal	730kcal
Protein	8.8g	47.1g
Carbs	9g	46g
of which sugars	1.7g	8.9g
Fibre	1g	5.5g
Fat	4.6g	24.7g
of which saturated	1.4g	7.2g
Sodium	118mg	627mg

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: Moderate

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Baby Potatoes <i>rinse & cut in half</i>
120g	160g	Corn
75ml	100ml	Pesto Princess Chimichurri Sauce
480g	640g	Beef Sirloin
30ml	40ml	Red Wine Vinegar
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
60g	80g	Danish-style Feta <i>drain</i>
150g	200g	Cucumber <i>rinse & cut into half-moons</i>
30g	40g	Sunflower Seeds

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. ROASTED BABY POTATOES Coat the baby potatoes in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway). Alternatively, preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. CHARRED CORN & PREP Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-5 minutes (shifting occasionally). Remove from the pan and set aside. In a small bowl, loosen the chimichurri with a splash of water and set aside.

3. SEARED SIRLOIN Return the pan to medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. 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. Remove from the pan and rest for 5 minutes before slicing and seasoning.

4. DIG IN In a salad bowl, combine the vinegar with a drizzle of olive oil, a sweetener (to taste), and mix to emulsify. Add the salad leaves, feta, cucumber, corn, and seeds, and toss to combine. Plate up the steak slices and spoon over the chimichurri sauce. Side with the baby potatoes and the dressed salad. Go for it, Chef!

Chef's Tip Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.