



UCCOOK

Chimichurri Beef Sando

with baby potato wedges

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Fan Faves: Serves 1 & 2

Chef: Jade Summers

Wine Pairing: Muratie Wine Estate | Muratie Melck's-Blended Red

Nutritional Info

	Per 100g	Per Portion
Energy	700kJ	4678kJ
Energy	167kcal	1119kcal
Protein	9.1g	61g
Carbs	19g	125g
of which sugars	2.6g	17.4g
Fibre	1.7g	11.6g
Fat	5.7g	38.3g
of which saturated	0.7g	4.6g
Sodium	201mg	1344mg

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

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1 [Serves 2]

250g	500g	Baby Potatoes <i>rinse & cut into wedges</i>
1	2	Sourdough Baguette/s
150g	300g	Beef Strips
10g	20g	Green Leaves <i>rinse</i>
50g	100g	Cucumber <i>rinse & slice into half-moons</i>
50ml	100ml	Chimi-mayo <i>(30ml [60ml] Mayo & 20ml [40ml] Pesto Princess Chimichurri Sauce)</i>
20g	40g	Almonds <i>roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. LET THE OVEN DO THE WORK 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, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. GOLDEN BAGUETTE Halve the baguette/s and spread with butter or oil. Place a pan over medium heat. When hot, toast the baguette/s, cut-side down, until golden, 1-2 minutes.

3. BROWNED BEEF Place a pan over high heat with a drizzle of oil. Pat the beef strips dry with paper towel. When hot, add the beef strips to the pan along with a knob of butter. Cook until browned, 20-30 seconds (shifting occasionally). Remove from the pan, reserving any pan juices, and season.

4. LOAD IT UP Fill the baguette/s with ½ the green leaves, ½ the cucumber, the fried meat, and drizzle over the chimi-mayo. Cut in half before plating.

5. SIMPLE SALAD To a bowl, add the remaining green leaves, the remaining cucumber, the almonds, a drizzle of olive oil and seasoning.

6. DIG INTO DINNER Plate up the loaded baguette/s alongside the crispy potatoes, and the fresh salad.