



# UCOOK

## Venison Rotis

**with a tomato-radish salsa & sour cream**

It's m excellent meal time! Our take on the well-known taco features toasted rotis with a mouthwatering tower made from shredded salad leaves, succulent venison slices, and a tangy tomato & radish salsa. Crowned with sour cream and a sprinkling of fresh coriander. It's spec-taco-lar!

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**Hands-on Time:** 10 minutes

**Overall Time:** 20 minutes

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**Serves:** 1 Person


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**Chef:** Rhea Hsu

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 Fan Faves

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 Waterford Estate | Waterford The Library  
Collection Cabernet Franc 2017

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## Ingredients & Prep

20g	Radish <i>thinly sliced</i>
20g	Sliced Pickled Jalapeños <i>drained &amp; roughly chopped</i>
1	Tomato <i>roughly diced</i>
4g	Fresh Coriander <i>rinsed &amp; picked</i>
10ml	Lime Juice
40ml	Sour Cream
160g	Free-range Venison Rump
10ml	NOMU Mexican Spice Blend
3	Cocktail Rotis
20g	Salad Leaves <i>rinsed &amp; roughly shredded</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Paper Towel  
Butter

**1. LET'S DO THE SALSA** In a bowl, combine the sliced radish, the chopped jalapeños (to taste), the diced tomato, ½ the picked coriander, the lime juice, a drizzle of oil, a sweetener of choice (to taste), and seasoning. Set aside. Loosen the sour cream with a splash of water.

**2. BROWNED & BUTTERED VENISON** Place a pan over high heat with a drizzle of oil. Pat the steak dry with paper towel and season. When the pan is hot, cook the steak for 6-8 minutes until browned all over and cooked to your preference, shifting as it colours. In the final 1-2 minutes, baste with a knob of butter and the spice blend. Remove from the pan and set aside to rest for 3-5 minutes before thinly slicing. Lightly season the slices.

**3. HUNGRY YET?** Return the pan, wiped down, to a medium heat. When hot, dry toast the rotis for 30-60 seconds per side until heated and lightly crisped.

**4. BUEN PROVECHO!** Smear ½ the loosened sour cream on the toasted rotis. Top with the shredded leaves, the venison slices, and the tomato & radish salsa. Drizzle over the remaining loosened sour cream and garnish with the remaining picked coriander. Enjoy, Chef!

## Nutritional Information

Per 100g

Energy	499kJ
Energy	119kcal
Protein	11.3g
Carbs	10g
of which sugars	3.2g
Fibre	1.2g
Fat	3.6g
of which saturated	1.5g
Sodium	372mg

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites,  
Soy

Cook  
within  
4 Days