



UCCOOK

Spanish-spiced Ostrich Roll

with golden potato wedges

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Simple & Save: Serves 1 & 2

Chef: Rhea Hsu

Wine Pairing: Waterkloof | Revenant Wild Ferment Syrah

Nutritional Info

	Per 100g	Per Portion
Energy	495kj	3334kj
Energy	118kcal	797kcal
Protein	7g	47.3g
Carbs	16g	110g
of which sugars	1.9g	13.1g
Fibre	1.6g	10.8g
Fat	2.6g	17.8g
of which saturated	0.5g	3.4g
Sodium	168mg	1133mg

Allergens: Egg, Gluten, Wheat, Cow's Milk, Soya, Allium

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato <i>rinse & cut into wedges</i>
1	2	Portuguese Roll/s
150g	300g	Free-range Ostrich Strips
5ml	10ml	NOMU Spanish Rub
120g	120g	Carrot <i>rinse & peel into ribbons</i>
50g	100g	Cucumber <i>rinse & roughly dice</i>
30ml	60ml	Prego Sauce

From Your Kitchen

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

- 1. WONDERFUL WEDGES** Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).
- 2. TOAST TO THAT** Halve the roll/s and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the roll/s, cut-side down, until golden, 1-2 minutes. Set aside.
- 3. O-YUM OSTRICH** Return the pan to medium-high heat with a drizzle of oil. Pat the ostrich strips dry with paper towel. When hot, fry the ostrich until browned, 1-2 minutes (shifting occasionally). In the final 30 seconds, baste with a knob of butter and the NOMU rub. Remove from the pan, reserving any pan juices, and season.
- 4. FOR THE FRESHNESS** Place the carrot into a bowl and toss with the cucumber, a drizzle of olive oil and seasoning. Set aside.
- 5. PERFECT BITE** Top the toasted roll/s with the dressed fresh veg and the seared ostrich strips. Drizzle over the prego sauce and the reserved pan juices. Close up the roll. Side with the potato wedges. Enjoy, Chef!