



UCOOK

Thyme Ostrich & Millet

with carrots, potato & red wine

Make time to dine on a thyme-inspired dish tonight, Chef! It starts with a foundation of millet, then follows with a generous serving of ostrich stew dotted with cubes of carrot, potato, and slices of onion. Red wine adds a richness to the sauce, the spicy stock a boldness of flavour, and a garnish of thyme brings the sophistication.

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Jade Summers

Simple & Save

 Stettyn Wines | Stettyn Family Range Cabernet Sauvignon 2021

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Ingredients & Prep

150g	Ostrich Chunks
1	Onion <i>peel & roughly slice ½</i>
120g	Carrots <i>rinse, trim, peel & cut into small bite-sized pieces</i>
200g	Potato <i>rinse, peel (optional) & cut into small bite-sized pieces</i>
20ml	Spice Mix <i>(5ml Beef Stock, 10ml NOMU Cajun Rub & 5ml Dried Oregano)</i>
60ml	Red Wine
3g	Fresh Thyme <i>rinse & pick</i>
75ml	Millet

From Your Kitchen

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

1. O-YUM OSTRICH Place a pot over medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes (shifting occasionally). Remove from the pan. Season and set aside.

2. FRAGRANT SAUCE Place a pot over medium heat with a drizzle of oil. When hot, fry the sliced onion until golden, 4-5 minutes (shifting occasionally). Add the carrot pieces, the potato pieces, and the spice mix, and fry until fragrant, 1-2 minutes. Add the wine, ½ the picked thyme, and 150ml of water. Simmer until the veg is tender, 10-12 minutes. In the final 5 minutes, add the browned meat until heated through.

3. BEGIN WITH THE MILLET Place the millet in a pot over medium heat. Toast until fragrant, 1-3 minutes (shifting occasionally). Add 150ml of salted water and a drizzle of olive oil. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 10-12 minutes. Fluff with a fork and cover.

4. AND... YOU'RE DONE! Plate up the cooked millet, top with the stew, and sprinkle over the remaining thyme. Enjoy!

Nutritional Information

Per 100g

Energy	502kj
Energy	120kcal
Protein	6.7g
Carbs	16g
of which sugars	1.8g
Fibre	2.5g
Fat	2.5g
of which saturated	0.5g
Sodium	108mg

Allergens

Gluten, Allium, Wheat, Sulphites,
Alcohol

Eat
Within
5 Days