



# UCOOK

## Chimichurri Baby Marrow Salad & Ostrich

with peas, sunflower seeds & Danish-style feta

This dish is perfect for warm, summer nights! Juicy ostrich fillet is basted in NOMU Italian Rub and butter. Served with the ultimate salad of ribboned baby marrow, peas, fresh leaves and crumbly feta tossed in a lemony chimichurri dressing.

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**Hands-on Time:** 10 minutes

**Overall Time:** 25 minutes

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**Serves:** 2 People

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**Chef:** Rhea Hsu

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 Carb Conscious

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 Delheim Wines | Delheim Shiraz/Cabernet Sauvignon

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## Ingredients & Prep

100g	Peas
20ml	Pesto Princess Chimichurri Sauce
15ml	Lemon Juice
400g	Baby Marrow <i>rinsed, trimmed &amp; peeled into ribbons</i>
20g	Sunflower Seeds
80g	Green Leaves <i>rinsed &amp; roughly shredded</i>
60g	Danish-style Feta <i>drained</i>
300g	Free-range Ostrich Fillet
10ml	NOMU Italian Rub

## From Your Kitchen

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

**1. PLUMP IT UP** Boil the kettle. Submerge the peas in boiling water until plump, 2-3 minutes. Drain and set aside.

**2. KEEPING IT FRESH** In a salad bowl, combine the chimichurri, a drizzle of oil, the lemon juice, and seasoning. Add the baby marrow ribbons, the plumped peas, ½ the sunflower seeds, and the shredded green leaves. Crumble in the drained feta and toss to combine.

**3. OSTRICH** Place a pan 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 per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter and the NOMU rub. Remove from the pan, reserving any pan juices, and set aside to rest for 5 minutes before slicing and seasoning.

**4. DIG IN!** Plate up the juicy ostrich slices drizzled with any reserved pan juices. Serve with the baby marrow & chimichurri salad and sprinkle over the rest of the sunflower seeds. Cheers, Chef!



## Chef's Tip

If you would like to toast your sunflower seeds, place them in a pan over medium heat for 2-3 minutes.

## Nutritional Information

Per 100g

Energy	399kj
Energy	97kcal
Protein	9.5g
Carbs	5g
of which sugars	2.4g
Fibre	2.1g
Fat	4.6g
of which saturated	1.6g
Sodium	143mg

## Allergens

Dairy, Allium, Sulphites

Cook  
within  
4 Days