



# WCOOK

## Chimichurri Beef Sando

with baby potato wedges

**Hands-on Time:** 45 minutes

**Overall Time:** 60 minutes

**Fan Faves:** Serves 3 & 4

**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 3	[Serves 4]	
750g	1kg	Baby Potatoes <i>rinse &amp; cut into wedges</i>
3	4	Sourdough Baguettes
450g	600g	Beef Strips
30g	40g	Green Leaves <i>rinse</i>
150g	200g	Cucumber <i>rinse &amp; slice into half-moons</i>
150ml	200ml	Chimi-mayo <i>(90ml [120ml] Mayo &amp; 60ml [80ml] Pesto Princess Chimichurri Sauce)</i>
60g	80g	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, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. GOLDEN BAGUETTE** Halve the baguettes and spread with butter or oil. Place a pan over medium heat. When hot, toast the baguettes, 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.