



UCCOOK

North African Ostrich Ciabattini

with potato fries & avocado hummus

Hands-on Time: 35 minutes

Overall Time: 55 minutes

Simple & Save: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Waterkloof | Beeskamp Cabernet Sauvignon

Nutritional Info

	Per 100g	Per Portion
Energy	626kJ	3211kJ
Energy	150kcal	768kcal
Protein	9.2g	48g
Carbs	18g	94g
of which sugars	1.5g	7.7g
Fibre	2.4g	12.3g
Fat	4.5g	23g
of which saturated	0.7g	3.4g
Sodium	225mg	1156mg

Allergens: Cow's Milk, Gluten, Allium, Wheat, Soy

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Potato <i>rinse, peel (optional) & cut into 1cm thick fries</i>
22,5ml	30ml	NOMU Moroccan Rub
450g	600g	Free-range Ostrich Chunks
3	4	Ciabattini Rolls
150ml	200ml	Avocado Hummus
60g	80g	Green Leaves <i>rinse & roughly shred</i>

From Your Kitchen

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

1. POTATO FRIES Preheat the oven to 200°C. Spread the potato on a roasting tray. Coat generously in oil, ½ the NOMU rub, 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. OSTRICH When the potato has 5-10 minutes to go, place a pan over high heat with a drizzle of oil and a knob of butter. Pat the ostrich dry with paper towel, coat in the remaining NOMU rub, and season. When hot, fry the ostrich until browned, 1-2 minutes (shifting occasionally). You may need to do this step in batches. Remove from the pan, reserving the pan juices.

3. BUN Halve the ciabattini buns, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes.

4. SOME PREP Loosen the avocado hummus with a splash of water.

5. O-YUM OSTRICH BUN Smear the hummus on the bottom buns, top with the green leaves, the ostrich, and the pan juices. Cover with the top buns and serve alongside the potato fries. Enjoy, Chef!