

UCCOOK

Beetroot & Beef Quinoa Salad

with lemony cottage cheese

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Calorie Conscious: Serves 1 & 2

Chef: Kate Gomba

Nutritional Info

	Per 100g	Per Portion
Energy	376kJ	1974kJ
Energy	90kcal	472kcal
Protein	9.1g	47.7g
Carbs	9g	48g
of which sugars	2g	10g
Fibre	2g	10g
Fat	1.3g	7g
of which saturated	0.4g	2g
Sodium	119.4mg	627.3mg

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: None



Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
150g	300g	Beetroot <i>rinse, trim, peel (optional) & cut into bite-sized pieces</i>
1	1	Onion <i>peel & cut ½ [1] into wedges</i>
7,5ml	15ml	NOMU Italian Rub
30ml	60ml	Quinoa <i>rinse</i>
40g	80g	Corn
150g	300g	Beef Schnitzel (without crumb)
30ml	60ml	Low Fat Cottage Cheese
10ml	20ml	Lemon Juice
40g	80g	Salad Leaves <i>rinse & roughly shred</i>
3g	5g	Fresh Parsley <i>rinse, pick & roughly chop</i>

From Your Kitchen

Seasoning (Salt & Pepper)

Water

Paper Towel

Cooking Spray (or oil of your choice)

1. ROAST Preheat the oven to 200°C. Spread the beetroot and onion on a roasting tray. Coat in ½ the NOMU rub, and season. Lightly spray with cooking spray or a drizzle of oil (optional) and roast in the hot oven until golden, 20-25 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

2. QUINOA Place the quinoa in a pot with 100ml [200ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the tails have popped out, 12-15 minutes. Remove from the heat and drain (if necessary). Set aside to steam, about 5 minutes.

3. CORN Place a pan over medium-high heat. When hot, add the corn and lightly coat with cooking spray or add a drizzle of oil to the pan (optional). Fry until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan and set aside.

4. BEEF Return the pan to high heat and lightly spray with cooking spray or add a drizzle of oil to the pan (optional). Pat the beef schnitzel dry with paper towel, cut into strips, and coat with the remaining rub. When hot, fry the beef strips until browned, 20-30 seconds (shifting occasionally). Remove from the pan and season.

5. JUST BEFORE SERVING In a small bowl, combine the cottage cheese with ½ the lemon juice (to taste) and seasoning. Loosen with water in 5ml increments until a drizzling consistency. In a salad bowl, combine the quinoa, beetroot, corn, onion, beef, green leaves, the remaining lemon juice (to taste), and season.

6. DINNER IS READY Dish up the loaded beef salad and drizzle over the tangy cottage cheese. Garnish with a sprinkle of the parsley and dig in, Chef!