



UCOOK

Chimichurri Garlic Bread & Beef Rump

with a cucumber & pickled onion salad

The go-to way to use chimichurri with beef is to dollop it all over the meat. However, here at UCOOK, we love those unexpected taste twists that add flair and flavour. This luscious Latin American sauce will take your cheesy garlic bread to the next level. Shared with seared steak slices and a simple green salad.

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Serves: 1 Person

Chef: Samantha du Toit

Fan Faves

Deetlefs Wine Estate | Deetlefs Estate Merlot

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Ingredients & Prep

1	Garlic Clove <i>peel & grate</i>
20ml	Pesto Princess Chimichurri Sauce
1	Sourdough Baguette
30g	Mozzarella Cheese <i>grate</i>
20g	Green Leaves <i>rinse & roughly shred</i>
50g	Cucumber <i>rinse & slice into rounds</i>
15g	Pickled Onions <i>drain & thinly slice</i>
160g	Free-range Beef Rump

From Your Kitchen

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

1. GORGEOUS GARLIC BREAD Preheat the oven to 200°C. In a small bowl, combine 20g of melted butter and the grated garlic. In a separate bowl, loosen the chimichurri with 10ml of olive oil. Cut 4-5 incisions along the top of the baguette - don't cut all the way through! Smear each incision with the garlic butter. Place the baguette directly onto a hot oven rack and an oven-proof dish with water onto the oven floor. Bake until light brown and crispy, 10-12 minutes. In the final 2-3 minutes, spoon 1/2 the loosened chimichurri into the incisions and top with the grated cheese. Return to the oven for the remaining time until the cheese is melted.

2. REFRESHING SALAD In a salad bowl, toss together the shredded green leaves, the cucumber rounds, the sliced pickled onions, a drizzle of olive oil, and seasoning.

3. SEARED STEAK Place a pan over medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. When hot, sear the steak fat-side down until crispy, 3-5 minutes. Flip the steak and sear until browned, 2-4 minutes per side (for medium-rare). In the final minute, baste with a knob of butter. Remove from the pan and rest for 5 minutes before slicing and seasoning.

4. MORE, PLEASE! Plate up the steak slices. Side with the salad and the chimichurri garlic bread. Drizzle the remaining chimichurri over the bread. Great work, Chef!

Nutritional Information

Per 100g

Energy	837kJ
Energy	200kcal
Protein	13g
Carbs	19g
of which sugars	2.3g
Fibre	1.3g
Fat	5.8g
of which saturated	2g
Sodium	316mg

Allergens

Gluten, Allium, Wheat, Sulphites, Cow's Milk

Eat
Within
4 Days