

# UCCOOK

## Zevenwacht's Pesto Beef Sirloin

with potato chunks

**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Zevenwacht Wines

**Wine Pairing:** Zevenwacht | Estate Cabernet Sauvignon

Nutritional Info	Per 100g	Per Portion
Energy	630kJ	2909kJ
Energy	151kcal	696kcal
Protein	10.7g	49.3g
Carbs	8g	37g
of which sugars	1.1g	5.1g
Fibre	1g	4.5g
Fat	5.3g	24.5g
of which saturated	1.8g	8.4g
Sodium	100mg	461mg

**Allergens:** Cow's Milk, Egg, Allium, Tree Nuts

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3 [Serves 4]

600g	800g	Potato Chunks
30g	40g	Almonds <i>roughly chop</i>
480g	640g	Beef Sirloin <i>pat dry with paper towel</i>
150ml	200ml	Pesto Yoghurt <i>(120ml [160ml] Low Fat Plain Yoghurt &amp; 30ml [40ml] Pesto Princess Basil Pesto)</i>
60g	80g	Green Leaves <i>rinse &amp; roughly chop</i>
60g	80g	Danish-style Feta <i>drain</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

**1. CRISPY POTATO** Coat the potato in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway). Alternatively, preheat the oven to 200°C and roast for 30-35 minutes (shifting occasionally).

**2. BUTTER-BASTED STEAK** Place a pan over medium-high heat. Toast the almonds until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside. Return the pan to medium heat with a drizzle of oil. 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.

**3. PESTO-YOGHURT** In a small bowl, add the pesto yoghurt and loosen with water in 5ml increments, until a drizzling consistency.

**4. THE DEFINITION OF DELISH** Plate up the green leaves, topped with the feta, the almonds and a drizzle of olive oil. Side with the crispy potatoes and beef slices. Drizzle over the pesto yoghurt. Dig in, Chef!