



U C O O K

— COOKING MADE EASY

Bife à Portuguesa

with roast potato crisps, green bean salad & a smoky sherry reduction

Beef sirloin the Portuguese way: surrounded by slices of crispy potato and topped with a fried egg – traditional, but totally optional! Seared in butter and finished off in a sherry and paprika sauce for extra flavour and indulgence.

Hands-On Time: 40 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Samantha Finnegan

 **Easy Peasy**

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Ingredients & Prep

800g	Potato <i>rinsed & thinly sliced into 5mm thick rounds</i>
400g	Green Beans <i>rinsed, trimmed & sliced into thirds</i>
80g	Green Leaves <i>rinsed</i>
640g	Free-Range Beef Sirloin
2	Onion <i>peeled & sliced</i>
2	Garlic Clove <i>peeled & grated</i>
240ml	Sherry
20ml	Beef Stock
20ml	Cape Herb & Spice Smoked Paprika

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s (optional)
Butter (optional)
Paper Towel

1. CRISP THOSE TATERS! Preheat the oven to 200°C. Place the potato slices on a roasting tray. Coat in oil, season to taste, and spread out in a single layer. (Use two trays if necessary.) Roast in the hot oven for 35-40 minutes until cooked through and crispy, flipping halfway.

2. GREEN BEANS & GREEN LEAVES Place a large, nonstick pan over a medium-high heat with a drizzle of oil and a splash of water to cover the base. When starting to bubble, simmer the sliced green beans for 6-7 minutes until cooked al dente. On completion, transfer to a bowl and set aside. Once cooled, toss together with the rinsed green leaves, a drizzle of olive oil, and some seasoning. Set aside until serving.

3. SEAR THE STEAKS When the potatoes reach the halfway mark, pat the steaks dry with some paper towel and season. Return the pan to a medium-high heat with another drizzle of oil. When hot, sear the steaks fat-side down for 3-5 minutes until crispy. Add a knob of butter (optional) and fry for 1-2 minutes per side until browned but not completely cooked through. Remove from the pan and set aside.

4. SHERRY REDUCTION Return the pan to a medium-high heat with another drizzle of oil. When hot, sweat the sliced onion for 4-5 minutes until soft. Add the grated garlic and fry for a minute until fragrant, shifting constantly. Stir in the sherry, 100ml of water, the stock, and the smoked paprika. Simmer for 8-10 minutes until slightly reduced. Then, place the steaks in the pan and reduce the heat to low. Simmer for 4-5 minutes, continuously basting the steaks in the sauce, until cooked through to your preference. (The time this takes will depend on the thickness of the steaks.) Remove from the heat and allow to rest in the pan for 5 minutes before thinly slicing. Return the slices to the pan and toss to coat.

5. OPTIONAL FRIED EGGS Place a pan over a medium-high heat with a drizzle of oil or knob of butter. Crack in 4 eggs and fry until cooked to your preference. (We like the yolk runny and the white just set!) Remove from the heat and season to taste.

6. TIME TO DINE! Lay the saucy steak slices on plates and top with spoonfuls of sherry onions. Side with the roast potato crisps and green bean salad. Place the fried eggs on top (if used) and generously drizzle the whole meal with the rest of the sherry reduction. Take a seat, Chef!



Chef's Tip

To cook food 'al dente' means that it should still be firm when bitten. It must be tender, but not soft. This typically refers to pasta, but also applies to other grains, as well as a range of veg. In the case of your green beans, they should still have a slight snap to them once cooked.

Nutritional Information

Per 100g

Energy	459kJ
Energy	110Kcal
Protein	6.9g
Carbs	11g
of which sugars	2.3g
Fibre	2.3g
Fat	1.6g
of which saturated	0.5g
Sodium	168mg

Allergens

Allium, Sulphites, Alcohol

Cook
within
4 Days