



UCOOK

Cherry Tomato Sauce & Ostrich Steak

with roasted butternut & chickpeas

Oven-roasted butternut & chickpeas are paired with a moreish cherry tomato relish elevated with fresh rosemary & balsamic vinegar. This stunning veggie base is then topped with butter-basted ostrich steak slices and sided with fresh green leaves crumbled with Danish-style feta. Finished up with dollops of chimichurri sauce.

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Kate Gomba

Carb Conscious

Cathedral Cellar Wines | Cathedral Cellar-
Cabernet Sauvignon 2021

Loved the dish? Let us know. Join the **UCOOK** community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

750g	Butternut <i>rinse, deseed, peel (optional) & cut into half-moons</i>
240	Cherry Tomatoes <i>rinse</i>
2	Garlic Cloves <i>peel & grate</i>
8g	Fresh Rosemary <i>rinse</i>
30ml	Balsamic Vinegar
180g	Chickpeas <i>drain & rinse</i>
480g	Free-range Ostrich Steak
60g	Green Leaves <i>rinse</i>
60g	Danish-style Feta <i>drain</i>
60ml	Pesto Princess Chimichurri Sauce

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. ROAST BUTTERNUT Preheat the oven to 200°C. Spread the butternut half-moons on a roasting tray. Coat in oil and seasoning. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

2. CHERRY TOMATO SAUCE Place a pan over medium heat with a drizzle of oil. When hot, fry the rinsed tomatoes, the grated garlic, and the rinsed rosemary sprigs until the tomatoes are blistered, 6-7 minutes. Press the tomatoes down with the back of a wooden spoon until saucy. Add the balsamic vinegar and simmer, 1-2 minutes. Remove from the heat and discard the rosemary sprigs. Add a sweetener (to taste) and seasoning.

3. CRISPY CHICKPEAS When the butternut has been roasting for 10 minutes, coat the rinsed chickpeas in oil and seasoning. Scatter the chickpeas over the butternut and roast for the remaining time until crispy.

4. SIZZLING STEAK Place a clean pan over medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

5. SOME FRESHNESS In a salad bowl, combine the rinsed green leaves, a drizzle of olive oil, and seasoning.

6. TIME TO DINE Plate up the roasted veggies alongside the cherry tomato sauce. Top the sauce with the steak slices. Side with the green salad and crumble over the drained feta. Dollop the chimichurri sauce over everything. Enjoy, Chef!



Chef's Tip

Air fryer method: Coat the butternut half-moons and the drained chickpeas in oil and seasoning. Air fry at 200°C until cooked through, 15-20 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	407kJ
Energy	97kcal
Protein	7.8g
Carbs	8g
of which sugars	1.9g
Fibre	2.2g
Fat	3g
of which saturated	1g
Sodium	79mg

Allergens

Allium, Sulphites, Cow's Milk

Eat
Within
4 Days