



UCCOOK

Moroccan Beef Sirloin

with crispy pita & avocado hummus

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Delheim Wines | Delheim Merlot

Nutritional Info	Per 100g	Per Portion
Energy	709kJ	3344kJ
Energy	170kcal	800kcal
Protein	10.4g	49g
Carbs	15g	70g
of which sugars	2g	9.4g
Fibre	1.9g	9g
Fat	4.8g	22.9g
of which saturated	0.9g	4.3g
Sodium	285mg	1343mg

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

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	2	Pita Flatbread/s <i>cut into quarters</i>
1	2	Tomato/es <i>rinse & roughly dice</i>
20g	40g	Pitted Kalamata Olives <i>drain & roughly chop</i>
3g	5g	Fresh Parsley <i>rinse, pick & roughly chop</i>
10ml	20ml	Lemon Juice
1	1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>
160g	320g	Beef Sirloin
7,5ml	15ml	NOMU Moroccan Rub
50ml	100ml	Avocado Hummus
10ml	20ml	Crispy Onion Bits

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. PITA CHIPS Place a pan over medium heat with enough oil to cover the base. When hot, fry the pita pieces until crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. Alternatively: Coat the pita quarters in oil and season. Air fry at 200°C until crispy, 6-8 minutes (shifting halfway).

2. SOME FRESHNESS In a bowl, combine the tomato, the olives, the parsley, the lemon juice, the chilli (to taste), a drizzle of olive oil, and add seasoning.

3. BEEF Return the pan to medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. 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 and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

4. TIME TO EAT Plate up a dollop of the hummus, side with the tomato salsa, the pita chips, and the beef slices. Sprinkle over the crispy onion bits and dig in, Chef!