

# UCCOOK

## Beef Sirloin & Pineapple Salsa Verde

with roasted sweet potato & charred green beans

**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

**Adventurous Foodie:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Bertha Wines | Bertha Shiraz

### Nutritional Info

	Per 100g	Per Portion
Energy	430kJ	2584kJ
Energy	103kcal	618kcal
Protein	7g	42g
Carbs	10g	61g
of which sugars	4.3g	26.1g
Fibre	1.7g	10.4g
Fat	1.5g	8.9g
of which saturated	0.5g	2.9g
Sodium	80mg	479mg

**Allergens:** Sulphites, Cow's Milk, Allium

**Spice Level:** Mild

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
250g	500g	Sweet Potato <i>rinse &amp; cut into bite-sized pieces</i>
5ml	10ml	Smoked Paprika <i>drain &amp; finely chop</i>
10g	20g	Capers <i>drain &amp; finely chop</i>
1	1	Garlic Clove <i>peel &amp; grate</i>
50g	100g	Tinned Pineapple Pieces <i>drain &amp; finely chop</i>
	16g	Herb Mix <i>rinse, pick &amp; finely chop</i>
20ml	40ml	Lemon Juice
1	1	Fresh Chilli <i>deseed &amp; finely slice</i>
160g	320g	Beef Sirloin
80g	160g	Green Beans <i>rinse</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. **ROAST** Preheat the oven to 200°C. Spread the sweet potato on a roasting tray. Coat in oil, smoked paprika, and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. **SALSA VERDE** Place a pan over medium heat a drizzle oil. When hot, fry the capers and garlic until fragrant, 30-60 seconds. Remove from the pan and place in a bowl, add the pineapple, mixed herbs, ½ the lemon juice, chilli (to taste), generous drizzle of olive oil, and seasoning. Set aside in the fridge.

3. **STEAK** Return the pan to 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. **JUST BEFORE SERVING** Return the pan to medium-high heat with a drizzle of oil if necessary. Fry the green beans until starting to char, 4-5 minutes (shifting occasionally). Deglaze with the remaining lemon juice, remove from the heat and season.

5. **DINNER IS READY** Dish up the roasted sweet potato, side with steak slices, and top the steak with the salsa verde. Serve the charred green beans on the side and dig in, Chef!