



# UCOOK

## Honeyed Baby Carrots & Beef Sirloin

with herb-crusted feta & a pearl barley salad

Tender beef sirloin is the star of this dish! It is complemented by nutty barley loaded with fresh cucumber, sprinkled with herb-crusted feta, and served with honeyed baby carrots & crunchy almonds.

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**Hands-on Time:** 40 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Thea Richter

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Adventurous Foodie

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Doos Wine | Doos Dry Red 3L

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## Ingredients & Prep

|       |                                                                    |
|-------|--------------------------------------------------------------------|
| 300ml | Pearled Barley<br><i>rinse</i>                                     |
| 20g   | Mixed Herbs<br><i>(10g Fresh Mint &amp; 10g Fresh Dill)</i>        |
| 120g  | Danish-style Feta<br><i>drain</i>                                  |
| 480g  | Baby Carrots<br><i>rinse &amp; halve, keeping the stems intact</i> |
| 60g   | Almonds<br><i>roughly chop</i>                                     |
| 60ml  | Honey                                                              |
| 640g  | Beef Sirloin                                                       |
| 20ml  | NOMU Roast Rub                                                     |
| 400g  | Cucumber<br><i>rinse &amp; roughly dice</i>                        |
| 60ml  | Balsamic Vinegar                                                   |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Butter

**1. BARLEY** Place the rinsed pearl barley in a pot with 1L of salted water. Bring to the boil. Once boiling, reduce the heat and simmer until al dente, 35-40 minutes (stirring occasionally). Drain and cover.

**2. PREP** Finely chop the mixed herbs and place  $\frac{3}{4}$  in a bowl. Add the drained feta to the bowl and toss until coated in the herbs. Set aside.

**3. CARROTS** Place a large pan (with a lid) over medium-high heat with a drizzle of oil. When hot, add the halved baby carrots and a splash of water. Cover with the lid and simmer until softened and the water has evaporated, 6-7 minutes.

**4. ALMONDS & HONEY** Once the carrots have softened, remove the lid and add a generous knob of butter to the pan. Fry until browned, 4-6 minutes (shifting occasionally). In the final minute, add  $\frac{1}{2}$  the chopped almonds. Remove from the heat and toss through the honey. Season and cover to keep warm.

**5. SIRLOIN** Place a pan over 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 and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**6. SALAD** In a bowl, combine the cooked barley, the diced cucumber, the remaining almonds, the remaining herbs, the vinegar, seasoning, and a drizzle of olive oil.

**7. TIME TO DINE!** Plate up the barley salad and side with the sirloin slices, drizzled with any reserved pan juices. Serve with the honeyed carrots, drizzled with any remaining honey sauce. Sprinkle over the herb-crusted feta and any remaining herbs. There you have it, Chef!

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 705kJ   |
| Energy             | 169kcal |
| Protein            | 9.8g    |
| Carbs              | 17g     |
| of which sugars    | 5g      |
| Fibre              | 3.2g    |
| Fat                | 4.6g    |
| of which saturated | 1.6g    |
| Sodium             | 130mg   |

## Allergens

Cow's Milk, Gluten, Allium, Wheat, Sulphites, Tree Nuts

Eat  
Within  
4 Days