

# UCCOOK

## Chimichurri Beef Sando

with baby potato wedges

**Hands-on Time:** 45 minutes

**Overall Time:** 60 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Jade Summers

### Nutritional Info

	Per 100g	Per Portion
Energy	653kJ	4769kJ
Energy	156kcal	1140kcal
Protein	8.6g	62.7g
Carbs	17g	124g
of which sugars	2.5g	18.2g
Fibre	1.3g	9.5g
Fat	5.6g	40.7g
of which saturated	1g	7.7g
Sodium	226mg	1648mg

**Allergens:** Sulphites, Gluten, Tree Nuts, Wheat, Cow's Milk, Allium

**Spice Level:** Mild

Eat Within 4 Days



## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
750g	1kg	Baby Potatoes <i>rinse &amp; cut into wedges</i>
30g	40g	Almonds <i>roughly chop</i>
3	4	Sourdough Baguettes
450g	600g	Beef Strips
60g	80g	Danish-style Feta <i>drain</i>
300g	400g	Cucumber <i>rinse &amp; peel into ribbons</i>
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>
180ml	240ml	Chimi-mayo <i>(90ml [120ml] Mayo &amp; 90ml [120ml] Pesto Princess Chimichurri Sauce)</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Paper Towel  
Butter

**1. LET THE OVEN DO THE WORK** Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. TOASTY** Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. GOLDEN BAGUETTE** Halve the baguettes and spread with butter or oil. Return the pan to medium heat. When hot, toast the baguettes, cut-side down, until golden, 1-2 minutes.

**4. BROWNE BEEF** Place a pan over high heat with a drizzle of oil. Pat the beef strips dry with paper towel. When hot, add the beef strips to the pan along with a knob of butter. Cook until browned, 20-30 seconds (shifting occasionally). Remove from the pan, reserving any pan juices, and season.

**5. SIMPLE SALAD** To a bowl, toss together the feta, cucumber, parsley, almonds, a drizzle of olive oil and seasoning.

**6. LOAD IT UP** Fill the baguettes with the dressed salad, the fried meat, and drizzle over the chimi-mayo. Cut in half before plating.

**7. DIG INTO DINNER** Plate up the loaded baguettes alongside the crispy potatoes.