



UCOOK

LAVISH BEEF RUMP

with portobellini mushroom sauce & roast potatoes

Chunky mushrooms bathed in crème fraîche are always a perfect fit for juicy rump. We bring a restaurant quality dish to your own kitchen with one of the world's most treasured steak-and-sauce combos.


Hands-On Time: 30 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Deon Huysamer

 Easy Peasy

 No paired wines

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Ingredients & Prep

1	Free-Range Beef Rump
1	Portobellini Mushrooms
1	Onion
1	Fresh Thyme
1	Baby Potatoes
1	Baby Spinach
1	Chicken Stock
1	Creme Fraiche
1	Garlic
1	Cucumber
1	Balsamic Vinegar

From Your Kitchen

1. Placeholder Placeholder

Nutritional Information

Per 100g

Energy	1kj
Energy	2Kcal
Protein	8g
Carbs	5g
of which sugars	6g
Fibre	7g
Fat	3g
of which saturated	4g
Sodium	9mg

Allergens

Dairy, Allium

Cook
within
4 Days