



UCOOK

Doos Wine's Baked Beef Potacos

with spring onion & corn

Ready to receive a lot of compliments for your mind-blowing meal, Chef? A loaded baked potato, elevated with chimichurri, butter & cheese, brings the richness. A spicy lime & garlic-marinated beef sirloin the savoury meatiness. And a charred corn, tomato & spring onion salad in a honey-mustard vinaigrette the freshness.

Hands-on Time: 50 minutes

Overall Time: 65 minutes

Serves: 3 People

Chef: Doos Winery

Adventurous Foodie

Doos Wine | Doos Pink 3L

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Ingredients & Prep

600g	Potato <i>rinse & halve</i>
45ml	Lime Juice
2	Garlic Cloves <i>peel & grate</i>
22,5ml	Spice Mix <i>(15ml Old Stone Mill Mexican Spice & 7,5ml Ground Cumin)</i>
150g	Corn
60g	Green Leaves <i>rinse & roughly shred</i>
2	Tomatoes <i>rinse & roughly dice</i>
2	Spring Onions <i>rinse, trim & finely slice</i>
75ml	Vinaigrette <i>(45ml Balsamic Vinegar, 15ml Wholegrain Mustard & 15ml Honey)</i>
60ml	Pesto Princess Chimichurri Sauce
90g	Grated Mozzarella Cheese
480g	Free-range Beef Sirloin

From Your Kitchen

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

1. BAKED POTATO Let's raise a glass before we raise the heat! First things first, pour yourself a glass of Doos wine. Preheat the oven to 200°C. Spread the potato halves on a roasting tray, skin-side down. Coat in oil and season. Roast in the hot oven until crispy, 45-50 minutes (shifting halfway).

2. MARINADE In a bowl, combine the lime juice, the grated garlic, the spice mix, a drizzle of oil, and seasoning. Set aside.

3. CHARRED CORN Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan.

4. COLOURFUL SALAD In a bowl, combine the charred corn, the shredded green leaves, the diced tomato, the sliced spring onion, the balsamic vinaigrette, a drizzle of olive oil, and seasoning.

5. CHEESY LOADED POTATO Once the potato is cooked, carefully spoon the flesh into a bowl without breaking the skin and fluff with a fork. Mix in a small knob of butter, ½ the chimichurri, the grated cheese, and seasoning, and return to the skins. Pop the filled potato back in the hot oven before serving.

6. SIP, SEAR, REPEAT! Pat the steak dry with paper towel. Return the pan to medium-high heat with a drizzle of oil. 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 marinade. Remove from the pan and rest for 5 minutes before slicing and seasoning.

7. SIMPLY UNBEATABLE Plate up the loaded potato halves and serve the steak slices alongside. Drizzle over the remaining chimichurri. Side with the chopped salad.

Nutritional Information

Per 100g

Energy	501kJ
Energy	120kcal
Protein	7.8g
Carbs	11g
of which sugars	2.6g
Fibre	1.7g
Fat	3.3g
of which saturated	1.1g
Sodium	98mg

Allergens

Allium, Sulphites, Cow's Milk

Eat
Within
4 Days