



UCOOK

Peanut Beef Rump & Noodles

with sliced cabbage, carrots & jalapeño relish

A sensational Asian-inspired stir-fry dish with intertwined flavours and textures of crunchy cabbage & carrots, salty peanuts, al dente egg noodles, strips of seasoned rump slices, jalapeño relish and sweet piquanté peppers. A mouthwatering culinary mix and match, Chef!

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Serves: 3 People

Chef: Morgan Offen

 Quick & Easy

 Waterkloof | False Bay Cinsault / Mourvèdre
Rosé

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Ingredients & Prep

3 cakes	Egg Noodles
30g	Fresh Ginger <i>peeled & grated</i>
360g	Carrot <i>trimmed, peeled & grated</i>
300g	Cabbage <i>thinly sliced</i>
60g	Sweet Piquanté Peppers <i>drained & roughly chopped</i>
45ml	Jalapeño Relish
480g	Free-range Beef Rump
45g	Peanuts <i>roughly chopped</i>
12g	Fresh Coriander <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

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

1. COOK THE NOODLES Bring a pot of salted water to boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

2. STIR-FRY Place a pan over medium heat with a knob of butter and a drizzle of oil. When hot, fry the grated ginger until fragrant, 30-60 seconds. Add the grated carrot, the sliced cabbage, and fry until slightly wilted but still crunchy, 2-3 minutes. Add the cooked noodles, the chopped peppers, the jalapeño relish, and mix to combine. Remove from the heat and season.

3. PEANUT BEEF 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, add the chopped peanuts and a knob of butter. Remove from the pan, set the peanuts aside and let the meat rest for 5 minutes before slicing and seasoning.

4. DINNER IS SERVED Plate up the loaded stir-fry, top with the beef slices, the nuts, and garnish with a sprinkle of the chopped coriander.

Nutritional Information

Per 100g

Energy	652kJ
Energy	156kcal
Protein	9.7g
Carbs	14g
of which sugars	3.6g
Fibre	1.7g
Fat	4.1g
of which saturated	1.1g
Sodium	81mg

Allergens

Egg, Gluten, Dairy, Allium, Peanuts, Wheat, Sulphites

Cook
within
4 Days