



UCCOOK

Rosemary Ostrich & Creamy Spinach

with roasted carrot & a fresh salad

Hands-on Time: 40 minutes

Overall Time: 60 minutes

***New Calorie Conscious:** Serves 3 & 4

Chef: Kate Gomba

Nutritional Info	Per 100g	Per Portion
Energy	323kJ	2008kJ
Energy	77kcal	480kcal
Protein	6.8g	42.3g
Carbs	6g	36g
of which sugars	3g	18g
Fibre	2g	11g
Fat	3g	18.5g
of which saturated	1.1g	7.1g
Sodium	207.5mg	1290.5mg

Allergens: Cow's Milk, Allium, Tree Nuts

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3

[Serves 4]

720g	960g	Carrot <i>rinse, trim & cut into bite-sized pieces on the diagonal</i>
15ml	20ml	NOMU Roast Rub
15g	20g	Walnuts <i>roughly chop</i>
480g	640g	Free-range Ostrich Steak
15ml	20ml	Dried Rosemary
3	4	Garlic Cloves <i>peel & grate</i>
300g	400g	Spinach <i>rinse</i>
150ml	200ml	Sour Cream
60g	80g	Green Leaves <i>rinse</i>
60g	80g	Radish <i>rinse & slice into thin rounds</i>
30ml	40ml	Lemon Juice

From Your Kitchen

Seasoning (salt & pepper)

Water

Paper Towel

Cooking Spray

1. **ROAST** Preheat the oven to 200°C. Spread the carrots on a roasting tray. Coat in oil, the NOMU rub, and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway.)

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

3. **STEAK** Return the pan to medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel. Sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, add the rosemary (to taste). Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

4. **CREAMY SPINACH** Return the pan to medium heat with a drizzle of oil (if necessary). Fry the garlic until fragrant, 30-60 seconds. Mix in the spinach and cook until wilted, 3-4 minutes. Remove from the heat, mix in the sour cream and loosen with a splash of warm water if it's too thick. Season.

5. **SOME FRESHNESS** In a salad bowl, combine the green leaves, the radish, the nuts, the lemon juice (to taste), and season.

6. **DINNER IS READY** Dish up the roasted carrots, side with the creamy spinach, and the ostrich slices. Serve alongside the fresh salad. Cheers, Chef!

Chef's Tip Creamy spinach is best enjoyed warm, so cover with a lid to keep it warm.