



UCOOK

Ostrich Steak Deluxe

with a Tex-Mex veggie roast, millet & avocado

Lean, clean dining — in style! A spiced roast of kidney beans, baby tomatoes, and pickled peppers is tossed with fluffy, gluten-free millet and crowned by a hearty ostrich steak. On the side? A luxurious feta and avo salad...


Hands-On Time: 45 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Alex Levett

 Easy Peasy

 Anthonij Rupert | Cape of Good Hope
Riebeeksrivier Syrah

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Ingredients & Prep

180g	Red Kidney Beans <i>drained & rinsed</i>
90g	Pickled Peppers <i>drained & thickly sliced</i>
300g	Baby Tomatoes <i>rinsed</i>
22,5ml	NOMU Mexican Spice Blend
225ml	Millet
15ml	Vegetable Stock
30g	Sunflower Seeds
2	Avocados
2	Lemons <i>1½ zested & cut into wedges</i>
480g	Free-range Ostrich Steak
60g	Green Leaves <i>rinsed</i>
90g	Danish-style Feta <i>drained</i>

From Your Kitchen

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

1. SPICY ROAST Preheat the oven to 180°C. Place the drained kidney beans, sliced pickled peppers, and rinsed baby tomatoes on a roasting tray. Coat in oil, the Mexican spice blend to taste, and a little seasoning. Spread out in a single layer and roast in the hot oven for 15-20 minutes until the beans are crisping up and the tomatoes are blistered.

2. MAKE YOUR MILLET Place a large pot over a medium heat. When hot, toast the millet for 2-4 minutes until light gold, shifting occasionally. Pour in 450ml of salted water, stir through the stock, and cover with a lid. Once boiling, reduce the heat and gently simmer for 15-18 minutes until the water has been absorbed and the millet is cooked. If it starts to dry out, add more water in small increments to continue cooking.

3. CRUNCHY SEEDS & CREAMY AVO Place the seeds in a large pan over a medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan on completion and set aside to cool. Halve the avocados and set aside one of the halves containing the pip for another meal. Scoop out the flesh, cut into cubes, and place in a large salad bowl. Squeeze over some lemon juice to stop it browning, season lightly, and set aside.

4. FRY THE OSTRICH Return the pan to a medium heat with a drizzle of oil. Pat the ostrich dry with paper towel. When the pan is hot, fry for 2-3 minutes, shifting and turning as it colours until browned all over and cooked to your preference. (The time frame recommended will yield a medium-rare result.) Remove from the pan on completion and rest for 5 minutes.

5. ALMOST THERE... Add the rinsed green leaves, the drained feta, and the (lemon zest) to taste to the bowl of avocado. Drizzle over 15ml of olive oil, toss to combine, and set aside for serving. When the millet is cooked, remove from the heat, drain if necessary, and return to the pot. Toss through the roast veggies (including any spicy juices from the tray) and a generous drizzle of oil. Thinly slice the ostrich and lightly season the slices.

6. YOU'VE EARNED IT Make a bed of loaded millet and top with the ostrich steak slices. Garnish the luxurious avo salad with the toasted seeds and serve on the side. Dig in!



Chef's Tip

Millet is a gluten-free grain and a source of fibre, but it takes a little getting used to when you're learning how to cook it. Although it cooks similarly to rice, it can quadruple in size! Be sure to cook it in a big pot.

Nutritional Information

Per 100g

Energy	614kJ
Energy	147Kcal
Protein	9.8g
Carbs	13g
of which sugars	1.7g
Fibre	3.3g
Fat	5.8g
of which saturated	1.6g
Sodium	260mg

Allergens

Dairy, Allium, Sulphites

Cook
within
4 Days