



UCCOOK

Zesty Beef Al Limone

with orzo & a fresh salad

Orzo pasta is tossed with a lemon & white wine sauce which forms the base for tender beef strips pan-fried in a beautiful sage-butter basting. Garnished with Italian-style hard cheese ribbons and fresh parsley. Sided with a classic baby tomato salad. Molto bene, Chef!

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 3 People

Chef: Kate Gomba

 Fan Faves

 Strandveld | Grenache

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Ingredients & Prep

300ml	Orzo Pasta
450g	Free-range Beef Schnitzel (without crumb)
155ml	Spiced Flour <i>(125ml Cake Flour & 30ml NOMU Italian Rub)</i>
2	Lemons <i>1½ cut into wedges</i>
2	Garlic Cloves <i>peeled & grated</i>
125ml	White Wine
12g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
60g	Green Leaves <i>rinsed</i>
240g	Baby Tomatoes <i>halved</i>
60g	Italian-style Hard Cheese <i>peeled into ribbons</i>

From Your Kitchen

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

1. COOK THE ORZO Boil the kettle. Bring a pot of salted water to a boil for the orzo. Cook the orzo until al dente, 7-10 minutes. Drain and toss through a drizzle of olive oil.

2. BEEF SCHNITZEL While the orzo is on the go, pat the beef schnitzel dry with paper towel and season. Place the spiced flour (lightly seasoned) in a shallow dish. Coat the schnitzel in the spiced flour, dusting off any excess. Place a pan (large enough for the orzo) over medium-high heat with a generous drizzle of oil. When hot, fry the schnitzel until cooked through and golden, 1-2 minutes per side. Add a knob of butter, and a squeeze of lemon juice and fry until crispy, 1-2 minutes. Remove the schnitzel from the pan (reserving the butter and oil in the pan), cover, and rest the schnitzel for 3-5 minutes before slicing.

3. GARLICKY SAUCE remaining butter and oil), add the grated garlic. Fry until fragrant, 30-60 seconds (shifting constantly). Add the white wine and leave to reduce until almost all evaporated. Pour in 190ml of boiling water and bring to a simmer until slightly reduced, 5-6 minutes. Add a squeeze of lemon juice and seasoning. Add the cooked orzo, and ½ the chopped parsley. Mix until fully combined.

4. SIMPLE SALAD In a salad bowl, toss the rinsed green leaves and halved baby tomatoes with olive oil, a squeeze of lemon juice and seasoning.

5. ZINGY DINNER IS SERVED Plate up the lemony orzo. Top with the golden schnitzel slices and garnish with the lemon butter pan juices, the hard cheese ribbons and the remaining parsley. Serve the salad on the side. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	700kJ
Energy	167kcal
Protein	12.5g
Carbs	21g
of which sugars	1.3g
Fibre	2g
Fat	2.7g
of which saturated	1g
Sodium	129mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat,
Sulphites, Alcohol

Cook
within 5
Days