



UCOOK

Jalapeño Potato Salad & Beef Strips

with **crispy onions bits & a fresh salad**

Don't you love it when things just come together in the kitchen, Chef? The result of your culinary talent will be a flavoursome plate featuring NOMU BBQ Rub-spiced browned beef strips covered in melted cheese, a spicy potato salad dotted with crispy onion sprinkle & pickled jalapeños, with a corn, feta & greens salad.

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Serves: 3 People

Chef: Megan Bure

Quick & Easy

Stettyn Wines | Stettyn Family Range Cabernet Sauvignon

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Ingredients & Prep

600g	Potato Chunks
150g	Corn
60g	Salad Leaves <i>rinse & shred</i>
60g	Danish-style Feta <i>drain</i>
125ml	Mayo
30ml	Crispy Onion Bits
45g	Sliced Pickled Jalapeños <i>drain & chop</i>
450g	Beef Rump Strips
15ml	NOMU BBQ Rub
90g	Grated Cheddar Cheese

From Your Kitchen

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

1. SPICY SPUDS Place the potato pieces in a pot of salted water. Bring to a boil and cook until soft, 20-25 minutes. Drain and return to the pot. Mix through the chopped jalapeños (to taste), the mayo, ½ the crispy onions, and seasoning. Cover and set aside.

2. CORN & FETA SALAD Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 3-4 minutes (shifting occasionally). Remove from the pan. To a salad bowl, add the shredded leaves and toss with the drained feta, the charred corn, a drizzle of olive oil, and seasoning.

3. CHEESY STRIPS Return the pan (with a lid) to high heat with a drizzle of oil. Pat the beef strips dry with paper towel. When hot, sear the beef until browned, 20-30 seconds (shifting occasionally). In the final 20 seconds, baste with a knob of butter and the NOMU rub. Season and scatter over the grated cheese and cover until melted. Remove from the heat and season.

4. CAN I HAVE SECONDS? Plate up the cheesy beef and serve the spicy potato salad alongside. Serve the fresh salad on the side and garnish with the remaining crispy onions and dig in!

Nutritional Information

Per 100g

Energy	770kJ
Energy	184kcal
Protein	9.5g
Carbs	11g
of which sugars	2.5g
Fibre	1.1g
Fat	9.4g
of which saturated	2.9g
Sodium	187mg

Allergens

Cow's Milk, Gluten, Allium, Wheat, Sulphites

Eat
Within
3 Days