

UCCOOK

Greek Beef Sirloin

with an olive & feta bulgur wheat salad

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Fan Faves: Serves 1 & 2

Chef: Samantha du Toit

Wine Pairing: Muratie Wine Estate | Muratie Ronnie
Melck Shiraz

Nutritional Info	Per 100g	Per Portion
Energy	998kJ	3412kJ
Energy	239kcal	816kcal
Protein	14.9g	51.1g
Carbs	23g	77g
of which sugars	6g	20.6g
Fibre	3.4g	11.7g
Fat	6.8g	23.2g
of which saturated	2.3g	7.9g
Sodium	194mg	662mg

Allergens: Sulphites, Gluten, Tree Nuts, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
75ml	150ml	Bulgur Wheat
10g	20g	Almonds <i>roughly chop</i>
20g	40g	Pitted Kalamata Olives <i>drain & roughly chop</i>
5g	10g	Raisins
30ml	60ml	Balsamic Dressing <i>(15ml [30ml] Lemon Juice & 15ml [30ml] Balsamic Reduction)</i>
160g	320g	Beef Sirloin
5ml	10ml	NOMU One For All Rub
20g	40g	Green Leaves <i>rinse</i>
25g	50g	Danish-style Feta <i>drain</i>

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. BEGIN WITH BULGUR Boil the kettle. Place the bulgur wheat in a pot with 150ml [300ml] of boiling water, a drizzle of oil, and seasoning. Simmer until cooked through, 6-8 minutes. Drain (if necessary), fluff with a fork, and set aside.

2. ALL THE ALMONDS Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. GREEK ON FLEEK In a bowl, combine the bulgur wheat, the olives, and the raisins. Mix through the balsamic dressing, a drizzle of olive oil, and seasoning. Set aside.

4. OM NOM NOMU STEAK 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, baste with a knob of butter and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

5. KALI OREXI! Create a wreath of the green leaves and heap up the Greek bulgur wheat salad in the middle. Top with the steak slices. Crumble over the feta and garnish with the nuts. There you have it, Chef!