



# QCOOK

## Mediterranean Ostrich & Hummus

with herby tomato & sunflower seeds

**Hands-on Time:** 15 minutes

**Overall Time:** 25 minutes

**Simple & Save:** Serves 1 & 2

**Chef:** Rhea Hsu

**Wine Pairing:** Zevenwacht | The Tin Mine Red

Nutritional Info	Per 100g	Per Portion
Energy	590kJ	2907kJ
Energy	141kcal	696kcal
Protein	10.1g	49.8g
Carbs	14.1g	69.7g
of which sugars	1.4g	7.1g
Fibre	2.8g	14g
Fat	5g	24.8g
of which saturated	1.1g	5.5g
Sodium	162.8mg	801.7mg

**Allergens:** Sulphites, Gluten, Sesame, Wheat, Cow's Milk, Allium

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1 [Serves 2]

75ml	150ml	Bulgur Wheat
1	1	Tomato <i>rinse &amp; roughly dice</i>
3g	5g	Fresh Oregano <i>rinse, pick &amp; roughly chop</i>
10g	20g	Sunflower Seeds
150g	300g	Free-range Ostrich Chunks
5ml	10ml	NOMU Moroccan Rub
50g	100g	Cucumber <i>rinse &amp; cut into rounds</i>
50ml	100ml	Hummus
50ml	100ml	Tzatziki

## From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Paper Towel

Butter

**1. COOK THE 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. DRESSED TOMATOES** In a small bowl, combine the tomato, ½ the oregano, a drizzle of olive oil, and seasoning. Set aside.

**3. GOLDEN SEEDS** Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**4. FRY THE CHUNKS** Return the pan to high heat with a drizzle of oil. Pat the ostrich chunks dry with paper towel. Sear the ostrich until browned, 2-3 minutes (shifting occasionally). In the final 30 seconds, baste with a knob of butter and the NOMU rub. Remove from the pan and season.

**5. BOWL IT UP** Plate up the bulgur. Serve with the seared chunks, the cucumber and the herby tomato. Side with the hummus and tzatziki. Garnish with the remaining oregano and the sunflower seeds. Great work, Chef!