

# QCOOK

## Muratie's Rustic Beef Sirloin Feast

with potato chunks

**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Muratie Winery

### Nutritional Info

	Per 100g	Per Portion
Energy	619kJ	2946kJ
Energy	148kcal	705kcal
Protein	10g	47.7g
Carbs	9g	41g
of which sugars	1.2g	5.9g
Fibre	1.2g	5.8g
Fat	5.2g	24.8g
of which saturated	1.6g	7.7g
Sodium	110mg	524mg

**Allergens:** Sulphites, Tree Nuts, Cow's Milk, Allium

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
600g	800g	Potato Chunks
15ml	20ml	Dried Oregano
30g	40g	Almonds <i>roughly chop</i>
480g	640g	Beef Sirloin <i>pat dry with paper towel</i>
150ml	200ml	Pesto Yoghurt <i>(120ml [160ml] Low Fat Plain Yoghurt &amp; 30ml [40ml] Pesto Princess Sun-dried Tomato Pesto)</i>
60g	80g	Green Leaves <i>rinse &amp; roughly chop</i>
60g	80g	Danish-style Feta <i>drain</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

Paper Towel

Butter

**1. CRISPY POTATO** Coat the potato in oil, oregano and some seasoning. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway). Alternatively, preheat the oven to 200°C and roast for 30-35 minutes (shifting occasionally).

**2. BUTTER-BASTED STEAK** Place a pan over medium-high heat. Toast the almonds until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside. Return the pan to medium heat with a drizzle of oil. 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. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**3. PESTO-YOGHURT** In a small bowl, add the pesto yoghurt and loosen with water in 5ml increments, until a drizzling consistency.

**4. THE DEFINITION OF DELISH** Plate up the green leaves, topped with the feta, the almonds and a drizzle of olive oil. Side with the crispy potatoes and beef slices. Drizzle over the pesto yoghurt. Dig in, Chef!