



UCCOOK

Jalapeño Potato Salad & Cheesy Beef

with Danish-style feta & charred corn

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Megan Bure

Wine Pairing: Delheim Wines | Delheim Merlot

Nutritional Info

	Per 100g	Per Portion
Energy	925kJ	5397kJ
Energy	221kcal	1291kcal
Protein	10.1g	58.7g
Carbs	11g	63g
of which sugars	2.5g	14.7g
Fibre	1.5g	8.7g
Fat	13.7g	80.2g
of which saturated	4.2g	24.5g
Sodium	156mg	913mg

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

Spice Level: Hot

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato <i>rinse, peel & cut into bite-sized pieces</i>
15g	30g	Sliced Pickled Jalapeños <i>drain & finely chop</i>
50ml	100ml	Hellmann's Tangy Mayonnaise
20g	40g	Nut & Raisin Mix <i>(10g [20g] walnuts & 10g [20g] raisins)</i>
5g	10g	Crispy Onion Bits
50g	100g	Corn
20g	40g	Green Leaves <i>rinse</i>
20g	40g	Danish-style Feta <i>drain</i>
150g	300g	Beef Rump Strips
5ml	10ml	NOMU BBQ Rub
50g	100g	Mature Cheddar Cheese

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. **SPICY SPUDS** Place the potato in a pot of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain and return to the pot. Mix through the jalapeños (to taste), the mayo, ½ the crispy onions, and seasoning. Cover and set aside.

2. **TOAST** Place the nut & raisin mix in a pan over medium heat. Toast until the nuts are golden, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. **CORN & FETA SALAD** Return the pan to medium-high heat with a drizzle of oil. Fry the corn until lightly charred, 4-5 minutes (shifting occasionally). Remove from the pan. To a salad bowl, add the green leaves and toss with the feta, the corn, a drizzle of olive oil, and seasoning.

4. **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.

5. **CAN I HAVE SECONDS?** Plate up the cheesy beef, serve the spicy potato salad alongside, and scatter the nut mix over the salad. Serve the fresh salad on the side and garnish with the remaining crispy onions and dig in!