



UCCOOK

Durban-style Ostrich & Tomato Gravy

with white basmati rice

Picture a plate piled high with fluffy white basmati rice, generously smothered in a curry-spiced ostrich & tomato gravy. Finish it off with a side of zesty cucumber salad and an extra kick of chilli if you're brave enough!


Hands-on Time: 25 minutes

Overall Time: 45 minutes

Serves: 1 Person

Chef: Kate Gomba

 Simple & Save

 No paired wines

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Ingredients & Prep

100ml	White Basmati Rice <i>rinsed</i>
150g	Ostrich Chunks <i>patted dry & cut into bite-sized pieces</i>
1	Onion <i>½ peeled & roughly sliced</i>
10ml	NOMU Indian Rub
100g	Cooked Chopped Tomato
1	Fresh Chilli <i>rinsed, trimmed, deseeded & finely sliced</i>
20g	Green Leaves <i>rinsed & roughly shredded</i>
50g	Cucumber <i>rinsed & cut into half-moons</i>
15ml	Lemon Juice

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. FLUFFY RICE Place the rinsed rice in a pot with 200ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

2. BROWN THE OSTRICH Place a pan over medium-high heat with a drizzle of oil. When hot, sear the ostrich until browned, 2-3 minutes (shifting occasionally). Remove from the pan, season, and set aside.

3. FRY FOR FLAVOUR Place a pot over medium heat with a drizzle of oil and a knob of butter. When hot, fry the sliced onion until soft, 3-4 minutes. Add the NOMU rub and the browned ostrich. Fry until fragrant, 1-2 minutes (shifting constantly). Pour in the cooked chopped tomato, ½ the sliced chilli, and 200ml of water. Simmer until the sauce has reduced and the ostrich is cooked through, 15-20 minutes. Remove from the heat, add a sweetener, and season.

4. ZESTY SALAD In a salad bowl, combine the shredded leaves with the cucumber half-moons, the lemon juice, a drizzle of olive oil, and seasoning. Set aside.

5. DINNER IS SERVED! Plate up the steaming rice and smother it in the ostrich & tomato sauce. Serve the dressed salad on the side and garnish with the remaining chilli. Looks lekker, Chef!

Nutritional Information

Per 100g

Energy	462kj
Energy	110kcal
Protein	8.1g
Carbs	17g
of which sugars	2.4g
Fibre	1.8g
Fat	1.3g
of which saturated	0.4g
Sodium	130mg

Allergens

Dairy, Allium

Cook
within
4 Days