



UCCOOK

Chimichurri Garlic Bread & Beef Sirloin

with a cucumber & pickled onion salad

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Fan Faves: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Painted Wolf Wines | The Den Cabernet Sauvignon

Nutritional Info

	Per 100g	Per Portion
Energy	789kJ	3693kJ
Energy	189kcal	883kcal
Protein	12.5g	58.6g
Carbs	18g	83g
of which sugars	2.3g	10.8g
Fibre	1.3g	5.9g
Fat	4.9g	23.1g
of which saturated	1.7g	7.9g
Sodium	316mg	1477mg

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

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
2	2	Garlic Cloves <i>peel & grate</i>
60ml	80ml	Pesto Princess Chimichurri Sauce
3	4	Sourdough Baguettes
120g	160g	Kale <i>rinse & roughly shred</i>
90g	120g	Mozzarella Cheese <i>grate</i>
150g	200g	Cucumber <i>rinse & slice into rounds</i>
60g	80g	Pickled Onions <i>drain & thinly slice</i>
480g	640g	Beef Sirloin

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Paper Towel

Butter

Seasoning (salt & pepper)

1. GORGEOUS GARLIC BREAD Preheat the oven to 200°C. In a small bowl, combine 60g [80g] of melted butter and the garlic. In a separate bowl, loosen the chimichurri with 30ml [40ml] of olive oil. Cut 4-5 incisions along the top of the baguette - don't cut all the way through! Smear each incision with the garlic butter. Place the baguette directly onto a hot oven rack and an oven-proof dish with water onto the oven floor. Bake until light brown and crispy, 10-12 minutes.

2. DRESSED KALE Place the kale on a separate roasting tray with a drizzle of olive oil and seasoning. Using your hands, massage until softened and coated. When the bread has been in for 5 minutes, pop the tray of kale into the oven for the remaining cooking time.

3. FINISH IT OFF When the bread has 2-3 minutes remaining, spoon 1/2 the loosened chimichurri into the incisions and top with the cheese. Return to the oven for the remaining time until the cheese is melted.

4. REFRESHING SALAD In a salad bowl, toss together the cucumber, the pickled onions, the kale, a drizzle of olive oil, and seasoning.

5. SEARED 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. Remove from the pan and rest for 5 minutes before slicing and seasoning.

6. MORE, PLEASE! Plate up the steak slices. Side with the salad and the chimichurri garlic bread. Drizzle the remaining chimichurri over the bread. Great work, Chef!