



# UCCOOK

## Beef Sirloin, Rice & Ribbon Bowl

with pickled cucumber & carrot salad

**Hands-on Time:** 20 minutes

**Overall Time:** 20 minutes

**Quick & Easy:** Serves 1 & 2

**Chef:** Tiisetso Maema

**Wine Pairing:** Fryer's Cove | Fryers Cove Grenache Cinsault

| Nutritional Info   | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy             | 612kJ    | 3171kJ      |
| Energy             | 146kcal  | 758kcal     |
| Protein            | 8.4g     | 43.3g       |
| Carbs              | 15g      | 76g         |
| of which sugars    | 1.9g     | 9.9g        |
| Fibre              | 1.4g     | 7.1g        |
| Fat                | 3.6g     | 18.9g       |
| of which saturated | 0.7g     | 3.7g        |
| Sodium             | 120mg    | 621mg       |

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

**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

| Serves 1 | [Serves 2] |                                                                                                     |
|----------|------------|-----------------------------------------------------------------------------------------------------|
| 1        | 1          | Garlic Clove<br><i>peel &amp; grate</i>                                                             |
| 1        | 1          | Spring Onion<br><i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i> |
| 75ml     | 150ml      | Jasmine Rice                                                                                        |
| 20ml     | 40ml       | White Wine Vinegar                                                                                  |
| 120g     | 120g       | Carrot<br><i>rinse, trim, peel ½ [1] into ribbons</i>                                               |
| 100g     | 200g       | Cucumber<br><i>rinse &amp; peel into ribbons</i>                                                    |
| 15ml     | 30ml       | Mayo                                                                                                |
| 5ml      | 10ml       | NOMU Cajun Rub                                                                                      |
| 160g     | 320g       | Beef Sirloin                                                                                        |
| 5ml      | 10ml       | Black Sesame Seeds                                                                                  |

## From Your Kitchen

Seasoning (salt & pepper)

Water

Paper Towel

Sugar/Sweetener/Honey

Oil (cooking, olive or coconut)

Butter

**1. AROMATIC RICE** Place a pot over medium heat with a drizzle of oil. When hot, fry the garlic and spring onion whites until fragrant, for 1-2 minutes. Add the rice and toast for 2-3 minutes, then add in 150ml [300ml] 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 for 8-10 minutes. Fluff with a fork and cover.

**2. PICKLE & PREP** In a bowl, combine the white wine vinegar with sweetener (to taste) and a drizzle of olive oil. Add the carrot and cucumber ribbons, season, and set aside in the fridge. In a separate bowl, combine the mayo, NOMU rub, and a splash of water until drizzling consistency. Set aside in the fridge.

**3. BUTTER-BASTED 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.

**4. NO ORDINARY DINNER** Bowl up the garlic rice and top with the sliced steak. Place the carrot and cucumber ribbons alongside the steak. Drizzle over the Cajun mayo and garnish with the spring onion greens and sesame seeds. Well done, Chef!

### Chef's Tip

Allow your steak to sit out at room temperature for 15-20 minutes before cooking. This takes the chill off the meat, helping it cook more evenly and develop a better sear.