



UCCOOK

Sun-Dried Tomato Beef Rice Bowl

with green leaves & fresh dill

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Simple & Save: Serves 1 & 2

Chef: Kate Gomba

Nutritional Info	Per 100g	Per Portion
Energy	595kJ	2265kJ
Energy	142kcal	542kcal
Protein	12.4g	47.1g
Carbs	19g	74g
of which sugars	1.5g	5.9g
Fibre	1.8g	6.9g
Fat	2.3g	8.8g
of which saturated	0.7g	2.7g
Sodium	167mg	918mg

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1 [Serves 2]

75ml	150ml	Jasmine Rice <i>rinse</i>
150g	300g	Beef Strips
10ml	20ml	Spice Mix <i>(5ml [10ml] Oregano & 5ml [10ml] Greek Seasoning)</i>
40ml	80ml	Low Fat Plain Yoghurt
3g	5g	Fresh Dill <i>rinse, pick & finely chop</i>
60g	120g	Black Beans <i>drain & rinse</i>
20g	40g	Sun-dried Tomatoes <i>roughly chop</i>
20g	40g	Green Leaves <i>rinse & finely shred</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Butter
Paper Towel

1. **RICE** Place the rice in a pot with 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, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. **BEEF STRIPS** Place a pan over high heat with a drizzle of oil and a knob of butter. Pat the beef strips dry with paper towel and coat with the spice mix. When hot, fry the beef strips until browned, 20-30 seconds (shifting occasionally). Remove from the pan and reserve any pan juices.

3. **SOME PREP** Combine the yoghurt and the dill.

4. **ALL TOGETHER** In a bowl, add the beans, beef strips with any pan juices, rice, sun-dried tomatoes, and the green leaves. Toss to combine.

5. **TIME TO EAT** Bowl up the warm salad, top with dollops of the dill yoghurt, and enjoy, Chef!

Chef's Tip