

QCOOK

Chermoula Beef Strips & Beet Salad

with fresh chives

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Calorie Conscious: Serves 1 & 2

Chef: Jenna Peoples

Nutritional Info

	Per 100g	Per Portion
Energy	368kj	2069kj
Energy	88kcal	495kcal
Protein	8.7g	48.6g
Carbs	6g	34g
of which sugars	2g	11g
Fibre	2g	13g
Fat	3.6g	20g
of which saturated	1.3g	7.1g
Sodium	146mg	821mg

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: None



Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Beetroot <i>rinse, trim, peel (optional) & cut into half-moons</i>
150g	300g	Beef Strips
15ml	30ml	Pesto Princess Chermoula Paste
50ml	100ml	Low Fat Plain Yoghurt
3g	5g	Fresh Chives <i>rinse & roughly chop</i>
10ml	20ml	Lemon Juice
5ml	10ml	Dried Oregano
25g	50g	Sun-dried Tomatoes <i>roughly chop</i>
20g	40g	Green Leaves <i>rinse</i>
50g	100g	Artichoke Quarters <i>rinse & cut into thin wedges</i>
20g	40g	Danish-style Feta <i>drain</i>

From Your Kitchen

Seasoning (Salt & Pepper)
Water
Cooking Spray (or oil of your choice)
Paper Towel

1. UN-BEETABLE Preheat the oven to 200°C. Spread the beetroot on a roasting tray. Lightly coat in cooking spray or oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

2. BROWNE D BEEF Place a pan over high heat. Pat the beef strips dry with paper towel and lightly coat with cooking spray or oil. When hot, sear the beef until browned, 20-30 seconds (shifting occasionally). Remove from the pan and season.

3. A TASTY TRICK In a bowl, mix together the chermoula, the yoghurt and ½ the chives. Season well. When the beef strips are finished and removed from the heat, toss them through the chermoula yoghurt. Add a splash of water if you feel the sauce is too thick.

4. MMMARINATION In a salad bowl, combine the lemon juice and oregano. Toss through the sun-dried tomatoes, green leaves and artichokes. Season and set aside.

5. WELL DONE, CHEF! Plate up the dressed salad with the roasted beets. Top the salad with the feta and side with the creamy chermoula beef strips. Grubs up, Chef!

Chef's Tip