



# UCCOOK

## Moroccan Beef Sirloin

with crispy pita & avocado hummus

**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Kate Gomba

**Wine Pairing:** Delheim Wines | Delheim  
Shiraz/Cabernet Sauvignon

Nutritional Info	Per 100g	Per Portion
Energy	676kJ	2982kJ
Energy	162kcal	713kcal
Protein	10.5g	46.5g
Carbs	13g	55g
of which sugars	2g	8.7g
Fibre	1.9g	8.2g
Fat	4.8g	21.3g
of which saturated	0.9g	4g
Sodium	270mg	1190mg

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

**Spice Level:** Mild

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
8g	10g	Fresh Mint <i>rinse, pick &amp; roughly chop</i>
15g	20g	Crispy Onion Bits
2	2	Fresh Chillies <i>rinse, trim, deseed &amp; finely slice</i>
3	4	Tomatoes <i>rinse &amp; roughly dice</i>
150ml	200ml	Avocado Hummus
30ml	40ml	Lemon Juice
60g	80g	Pitted Kalamata Olives <i>drain &amp; roughly chop</i>
3	4	Pita Flatbreads <i>cut into quarters</i>
480g	640g	Beef Sirloin
22.5ml	30ml	NOMU Moroccan Rub

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

**1. PITA CHIPS** Place a pan over medium heat with enough oil to cover the base. When hot, fry the pita pieces until crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. Alternatively: Coat the pita quarters in oil and season. Air fry at 200°C until crispy, 6-8 minutes (shifting halfway). You may need to do this step in batches.

**2. SOME FRESHNESS** In a bowl, combine the tomatoes, the olives, the mint, the lemon juice, the chilli (to taste), a drizzle of olive oil, and add seasoning.

**3. BEEF** Return the pan to medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. 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 and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**4. TIME TO EAT** Plate up a dollop of the hummus, side with the tomato salsa, the pita chips, and the beef slices. Sprinkle over the crispy onion bits and dig in, Chef!