



# UCCOOK

## Grilled Beef Rump & Warm Potato Salad

with chimichurri sauce

We take the humble potato salad from the sidelines and place it front-and-centre by loading it with flavour. Think sweet raisins, pops of corn, spring onion, & cucumber. This loaded spud salad shares a plate with seared beef rump slices and dollops of chimichurri.

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**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

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**Serves:** 4 People

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**Chef:** Kate Gomba

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Quick & Easy

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Stettyn Wines | Stettyn Family Range Merlot 2022

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## Ingredients & Prep

|       |                                                        |
|-------|--------------------------------------------------------|
| 800g  | Potato Chunks                                          |
| 200ml | Mayo                                                   |
| 400g  | Cucumber<br><i>rinse &amp; roughly dice</i>            |
| 2     | Spring Onions<br><i>rinse, trim &amp; finely slice</i> |
| 160g  | Corn                                                   |
| 40g   | Raisins                                                |
| 640g  | Free-range Beef Rump                                   |
| 80ml  | Pesto Princess Chimichurri Sauce                       |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel  
Butter

**1. SOFT POTATOES** Boil the potato pieces in salted water until soft, 10-15 minutes. Drain and place in a salad bowl with the mayo, the corn, the cucumber, the sliced spring onions (to taste), the raisins, and seasoning.

**2. BEEF RUMP** While the potatoes are on the go, 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.

**3. JUST BEFORE SERVING** Loosen the chimichurri sauce with olive oil until drizzling consistency.

**4. DINNER IS READY** Dish up the warm potato salad, side with the steak slices, and drizzle the chimichurri sauce over the steak. Easy, Chef!



## Chef's Tip

If you have the time, why not take the opportunity to light up the braai and grill the beef rump over the hot coals instead of in the pan? You'll get that unbeatable braai smoke flavour, as well as a festive evening!

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 627kJ   |
| Energy             | 150kcal |
| Protein            | 7g      |
| Carbs              | 10g     |
| of which sugars    | 3.5g    |
| Fibre              | 1.1g    |
| Fat                | 7.1g    |
| of which saturated | 1g      |
| Sodium             | 94mg    |

## Allergens

Allium, Sulphites, Cow's Milk

Eat  
Within  
3 Days