



UCCOOK

Sweet Potato & Ostrich Steak

with creamy carrot & cranberry salad

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Fan Faves: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Stettyn Wines | Stettyn Family Range
Cabernet Sauvignon

Nutritional Info	Per 100g	Per Portion
Energy	479kJ	3150kJ
Energy	115kcal	754kcal
Protein	6.5g	42.5g
Carbs	10g	68g
of which sugars	4.5g	29.8g
Fibre	2g	13g
Fat	5g	32.7g
of which saturated	0.9g	6.2g
Sodium	136mg	894mg

Allergens: Cow's Milk, Allium, Sulphites, Tree Nuts

Spice Level: Moderate

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

750g	1kg	Sweet Potato <i>rinse & cut into bite-sized pieces</i>
30ml	40ml	NOMU Cajun Rub
30g	40g	Almonds <i>roughly chop</i>
240g	240g	Carrot <i>rinse, trim & peel into ribbons</i>
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
8g	10g	Fresh Coriander <i>rinse, pick & roughly chop</i>
15g	20g	Dried Cranberries <i>roughly chop</i>
2	2	Spring Onions <i>rinse, trim & finely slice</i>
7,5ml	10ml	NOMU Chipotle Flakes
480g	640g	Free-range Ostrich Steak
180ml	250ml	Chef's Mayo <i>(90ml [125ml] Mayo & 90ml [125ml] Sour Cream)</i>

From Your Kitchen

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

1. **A SWEET DEAL** Preheat the oven to 200°C. Spread the sweet potato on a roasting tray. Coat in oil, the NOMU rub, and seasoning. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

2. **ALL OF THE ALMONDS** Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. **COMBINE TO MAKE IT SHINE** In a bowl, combine the carrot, the leaves, ½ the coriander, ½ the cranberries, ½ the spring onion, the chipotle flakes (to taste), and seasoning.

4. **SEEK OUT THE STEAK** Return the pan to medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. When hot, sear the steak until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

5. **CAJUN CUISINE** Plate up the Cajun roasted sweet potato. Side with the ostrich slices and the loaded salad. Sprinkle over the remaining cranberries & spring onion, and the almonds. Drizzle over the Chef's mayo. Garnish with the remaining coriander & chipotle flakes. Dig in, Chef!