



# UCCOOK

## Beef & Loaded Baby Potato Wedges

with mozzarella cheese & fresh parsley

**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Thea Richter

**Wine Pairing:** Painted Wolf Wines | The Den Pinotage

Nutritional Info	Per 100g	Per Portion
Energy	591kj	3856kj
Energy	141kcal	922kcal
Protein	7.7g	50g
Carbs	8g	51g
of which sugars	2g	12.9g
Fibre	0.9g	6.1g
Fat	3.4g	22.4g
of which saturated	1.4g	8.9g
Sodium	70mg	459mg

**Allergens:** Cow's Milk, Egg, Allium, Sesame, Sulphites, Soy

**Spice Level:** Mild

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Baby Potato <i>rinse &amp; cut into wedges</i>
40g	80g	Mozzarella Cheese <i>grate</i>
35ml	70ml	Spicy Mayo <i>(30ml [60ml] Kewpie Mayo &amp; 5ml [10ml] Sriracha Sauce)</i>
5ml	10ml	Black Sesame Seeds
160g	320g	Beef Sirloin
1	1	Onion <i>peel &amp; finely slice</i>
50g	100g	Cucumber <i>rinse &amp; roughly dice</i>
10ml	20ml	Lemon Juice
3g	5g	Fresh Parsley <i>rinse, pick &amp; finely chop</i>

## From Your Kitchen

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

**1. FRIES. WEDGES. CHIPS.** Preheat the oven to 200°C. Spread the baby potatoes on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). When the potatoes are cooked, sprinkle over the cheese and return to the oven until melted and golden, 3-4 minutes. Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. SPICY MAYO & SEEDS** In a small bowl, loosen the spicy mayo with a splash of water and set aside. Place the sesame seeds in a pan over a medium heat. Toast until they pop, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**3. BUTTER-BASTED SIRLOIN** 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.

**4. SIMPLE SALAD** To a bowl, add the onion (to taste) cucumber, the lemon juice, and ½ the parsley.

**5. SET THE TABLE** Pile up the cheesy wedges, sprinkle over the sesame seeds, and drizzle over the spicy mayo. Serve the remaining mayo on the side for dunking. Sprinkle the remaining parsley over the cheesy wedges. Side with the salad and the sirloin. Enjoy, Chef!