



UCCOOK

Moroccan Ostrich Steak Bowl

with roasted butternut & a harissa yoghurt

Hands-on Time: 40 minutes

Overall Time: 55 minutes

***New Calorie Conscious:** Serves 3 & 4

Chef: Jade Summers

Nutritional Info	Per 100g	Per Portion
Energy	381kj	2081kj
Energy	91kcal	498kcal
Protein	7.6g	41.6g
Carbs	7g	39g
of which sugars	2.6g	14.3g
Fibre	1.7g	9.5g
Fat	2.8g	15.4g
of which saturated	0.8g	4.3g
Sodium	113mg	616mg

Allergens: Sulphites, Peanuts, Tree Nuts, Allium

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

750g	1kg	Butternut <i>rinse, deseed, peel (optional) & cut into bite-sized pieces</i>
30ml	40ml	Moroccan Spice Mix <i>(7,5ml [10ml] Ground Cumin, 7,5ml [10ml] Smoked Paprika & 15ml [20ml] Old Stone Mill Dukkah Spice)</i>
15g	20g	Pumpkin Seeds
120g	160g	Kale <i>rinse & roughly shred</i>
60ml	80ml	Pesto Princess Harissa Paste
120ml	160ml	ButtaNutt Coconut Yoghurt
480g	640g	Free-range Ostrich Steak
30g	40g	Pitted Green Olives <i>drain & roughly slice</i>

From Your Kitchen

Seasoning (Salt & Pepper)

Water

Paper Towel

Cooking Spray

1. **DELISH DUKKAH VEG** Preheat the oven to 200°C. Spread the butternut on a roasting tray. Lightly coat in cooking spray, ½ the Moroccan spice mix, and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

2. **PUMPKIN SEEDS** Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. **CRISPY KALE** Place the kale in a bowl and lightly add cooking spray and seasoning. Using your hands, gently massage until softened and coated. When the butternut has 10 minutes remaining, give the tray a shift and scatter over the dressed kale. Roast for the remaining time.

4. **HARISSA YOGHURT** In a small bowl, combine the harissa paste and the coconut yoghurt. Loosen with water in 5ml increments until drizzling consistency. Season and set aside.

5. **SPICY, SEARED STEAK** Return the pan over medium-high heat and lightly add cooking spray. Pat the ostrich dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final minute, baste with the remaining Moroccan spice mix. Remove from the pan and rest for 5 minutes before slicing and seasoning.

6. **MMMOROCCAN MEAL** Bowl up the roasted veg and the olives. Top with the ostrich, drizzle over the harissa yoghurt, and sprinkle over the pumpkin seeds. Indulge, Chef!