



UCOOK

Venison Rotis

with a tomato-radish salsa & sour cream

It's mexcellent meal time! Our take on the well-known taco features toasted rotis with a mouthwatering tower made from shredded salad leaves, succulent venison slices, and a tangy tomato & radish salsa. Crowned with sour cream and a sprinkling of fresh coriander. It's spec-taco-lar!


Hands-on Time: 15 minutes

Overall Time: 25 minutes

Serves: 2 People

Chef: Rhea Hsu

 Fan Faves

 Waterford Estate | Waterford The Library
Collection Cabernet Franc 2017

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Ingredients & Prep

| | |
|------|--|
| 40g | Radish <i>thinly sliced</i> |
| 40g | Sliced Pickled Jalapeños <i>drained & roughly chopped</i> |
| 1 | Tomato <i>roughly diced</i> |
| 8g | Fresh Coriander <i>rinsed & picked</i> |
| 20ml | Lime Juice |
| 80ml | Sour Cream |
| 320g | Free-range Venison Rump |
| 20ml | NOMU Mexican Spice Blend |
| 6 | Cocktail Rotis |
| 40g | Salad Leaves <i>rinsed & roughly shredded</i> |

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. LET'S DO THE SALSA In a bowl, combine the sliced radish, the chopped jalapeños (to taste), the diced tomato, ½ the picked coriander, the lime juice, a drizzle of oil, a sweetener of choice (to taste), and seasoning. Set aside. Loosen the sour cream with a splash of water.

2. BROWNED & BUTTERED VENISON Place a pan over high heat with a drizzle of oil. Pat the steaks dry with paper towel and season. When the pan is hot, cook the steaks for 6-8 minutes until browned all over and cooked to your preference, shifting as it colours. In the final 1-2 minutes, baste with a knob of butter and the spice blend. Remove from the pan and set aside to rest for 3-5 minutes before thinly slicing. Lightly season the slices.

3. HUNGRY YET? Return the pan, wiped down, to a medium heat. When hot, dry toast the rotis for 30-60 seconds per side until heated and lightly crisped.

4. BUEN PROVECHO! Smear ½ the loosened sour cream on the toasted rotis. Top with the shredded leaves, the venison slices, and the tomato & radish salsa. Drizzle over the remaining loosened sour cream and garnish with the remaining picked coriander. Enjoy, Chef!

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 499kJ |
| Energy | 119kcal |
| Protein | 11.3g |
| Carbs | 10g |
| of which sugars | 3.2g |
| Fibre | 1.2g |
| Fat | 3.6g |
| of which saturated | 1.5g |
| Sodium | 372mg |

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites,
Soy

Cook
within
4 Days