



# UCCOOK

## Moroccan Beef Sirloin

with crispy pita & avocado hummus

**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Kate Gomba

**Wine Pairing:** Delheim Wines | Delheim Merlot

Nutritional Info	Per 100g	Per Portion
Energy	709kJ	3344kJ
Energy	170kcal	800kcal
Protein	10.4g	49g
Carbs	15g	70g
of which sugars	2g	9.4g
Fibre	1.9g	9g
Fat	4.8g	22.9g
of which saturated	0.9g	4.3g
Sodium	285mg	1343mg

**Allergens:** Cow's Milk, Gluten, Allium, Wheat, Sulphites

**Spice Level:** Mild

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
3	4	Pita Flatbreads <i>cut into quarters</i>
3	4	Tomatoes <i>rinse &amp; roughly dice</i>
60g	80g	Pitted Kalamata Olives <i>drain &amp; roughly chop</i>
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>
30ml	40ml	Lemon Juice
2	2	Fresh Chillies <i>rinse, trim, deseed &amp; finely slice</i>
480g	640g	Beef Sirloin
22.5ml	30ml	NOMU Moroccan Rub
150ml	200ml	Avocado Hummus
30ml	40ml	Crispy Onion Bits

## From Your Kitchen

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

**1. PITA CHIPS** Place a pan over medium heat with enough oil to cover the base. When hot, fry the pita pieces until crispy, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. Alternatively: Coat the pita quarters in oil and season. Air fry at 200°C until crispy, 6-8 minutes (shifting halfway). You may need to do this step in batches.

**2. SOME FRESHNESS** In a bowl, combine the tomato, the olives, the parsley, the lemon juice, the chilli (to taste), a drizzle of olive oil, and add seasoning.

**3. BEEF** Return the pan to medium-high heat with a drizzle of oil. Pat the steak dry with paper towel. 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 and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**4. TIME TO EAT** Plate up a dollop of the hummus, side with the tomato salsa, the pita chips, and the beef slices. Sprinkle over the crispy onion bits and dig in, Chef!