

UCOOK

Grilled Sirloin & Spicy Umami Sauce

with golden baby potatoes & a fresh radish salad

Imagine golden, oven-roasted baby potatoes elevated with an Oriental spice mix, accompanied by perfectly seared & butter-basted sirloin slices, all drizzled with an umami Asian sauce. Now put on your apron and make it a reality, Chef!

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Serves: 2 People

Chef: Kate Gomba

 Quick & Easy

 Stellenzicht | Tristone Cabernet Sauvignon

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Ingredients & Prep

500g	Baby Potato <i>rinsed & halved</i>
20ml	NOMU Oriental Rub
1	Onion
2	Garlic Cloves
2	Fresh Chillies
320g	Free-range Beef Sirloin
80ml	Asian Sauce <i>(50ml Oyster Sauce & 30ml Rice Wine Vinegar)</i>
40g	Green Leaves
40g	Radish
20ml	White Wine Vinegar

From Your Kitchen

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

1. ROAST TATOES Preheat the oven to 220°C. Spread the halved baby potatoes on a roasting tray. Coat in oil, the NOMU rub, and seasoning. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway).

2. SOME PREP Peel and finely dice ½ the onion. Peel and grate the garlic. Rinse, deseed, and finely slice the chilli.

3. SEAR THE SIRLOIN When the roast has 10-15 minutes to go, 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, wrap it up in tinfoil, and set aside. Season and slice before serving.

4. UMAMI SAUCE Return the pan to medium heat with a knob of butter. When hot, fry the diced onion until soft, 2-3 minutes. Add the grated garlic and the sliced chilli (to taste). Fry until fragrant, 1-2 minutes. Deglaze the pan with 100ml of water and add the Asian sauce. Simmer until warmed through and thickening, 3-4 minutes. Add a sweetener.

5. FRESH SALAD Rinse the green leaves and the radish. Thinly slice the radish into rounds. In a salad bowl, combine the vinegar, a drizzle of olive oil, and a sweetener. Toss through the leaves and the radish rounds, and season.

6. DINNER IS READY Plate up the roasted potatoes, side with the steak slices, and pour over the umami sauce. Serve the fresh salad alongside. Good job, Chef!



Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil, the NOMU rub, and seasoning. Air fry at 180°C until crispy, 25-30 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	441kJ
Energy	105kcal
Protein	7.1g
Carbs	10g
of which sugars	2.3g
Fibre	1.5g
Fat	1.6g
of which saturated	0.6g
Sodium	322mg

Allergens

Gluten, Dairy, Allium, Sesame, Wheat,
Sulphites, Soy, Shellfish

Cook
within
4 Days