



UCCOOK

Grilled Beef Rump & Warm Potato Salad

with chimichurri sauce

We take the humble potato salad from the sidelines and place it front-and-centre by loading it with flavour. Think sweet raisins, pops of corn, spring onion, & cucumber. This loaded spud salad shares a plate with seared beef rump slices and dollops of chimichurri.

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Serves: 1 Person

Chef: Kate Gomba

Quick & Easy

Stettyn Wines | Stettyn Family Range Merlot 2022

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Ingredients & Prep

200g	Potato Chunks
50ml	Mayo
100g	Cucumber <i>rinse & roughly dice</i>
1	Spring Onion <i>rinse, trim & finely slice</i>
40g	Corn
10g	Raisins
160g	Free-range Beef Rump
20ml	Pesto Princess Chimichurri Sauce

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter

1. SOFT POTATOES Boil the potato pieces in salted water until soft, 10-15 minutes. Drain and place in a salad bowl with the mayo, the corn, the cucumber, the sliced spring onions (to taste), the raisins, and seasoning.

2. BEEF RUMP While the potatoes are on the 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 and rest for 5 minutes before slicing and seasoning.

3. JUST BEFORE SERVING Loosen the chimichurri sauce with olive oil until drizzling consistency.

4. DINNER IS READY Dish up the warm potato salad, side with the steak slices, and drizzle the chimichurri sauce over the steak. Easy, Chef!



Chef's Tip

If you have the time, why not take the opportunity to light up the braai and grill the beef rump over the hot coals instead of in the pan? You'll get that unbeatable braai smoke flavour, as well as a festive evening!

Nutritional Information

Per 100g

Energy	627kJ
Energy	150kcal
Protein	7g
Carbs	10g
of which sugars	3.5g
Fibre	1.1g
Fat	7.1g
of which saturated	1g
Sodium	94mg

Allergens

Allium, Sulphites, Cow's Milk

Eat
Within
3 Days