

# QCOOK

## Hasselback Beetroot & Ostrich Steak

with an apple salad

**Hands-on Time:** 35 minutes

**Overall Time:** 55 minutes

**Calorie Conscious:** Serves 1 & 2

**Chef:** Jade Summers

### Nutritional Info

	Per 100g	Per Portion
Energy	290kj	2021kj
Energy	69kcal	484kcal
Protein	6.2g	43.5g
Carbs	6g	40g
of which sugars	3g	18g
Fibre	2g	12g
Fat	2.1g	14.3g
of which saturated	0.5g	3.2g
Sodium	104mg	723mg

**Allergens:** Sulphites, Sesame, Tree Nuts, Allium

**Spice Level:** None

Eat Within 4 Days



## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
200g	400g	Beetroot <i>rinse, trim &amp; peel (optional)</i>
7.5g	15g	Almonds <i>roughly chop</i>
20g	40g	Green Leaves <i>rinse</i>
100g	200g	Cucumber <i>rinse &amp; cut into half-moons</i>
1	1	Tomato <i>rinse &amp; roughly dice ½ [1]</i>
1	1	Apple <i>rinse, core &amp; thinly slice ½ [1]</i>
10ml	20ml	Lemon Juice
160g	320g	Free-range Ostrich Steak
5ml	10ml	NOMU One For All Rub
50ml	100ml	Hummus

## From Your Kitchen

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

**1. I'LL BE HASSELBACK** Preheat the oven to 220°C. Place the beetroot between the handles of two wooden spoons. Cut slices, through to the spoon, a few mm apart. Wrap each hasselback beetroot in tin foil, and place them, cut-side up, on a roasting tray. Coat in cooking spray or a drizzle of oil (optional) and season. Roast until cooked through, 45-50 minutes.

**2. ALL THE ALMONDS** Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. APPLE SALAD** In a bowl, combine the green leaves, the cucumber, the tomato, the apple, the lemon juice, and seasoning.

**4. O-YUM OSTRICH** Return the pan over medium-high heat. Pat the ostrich dry with paper towel, and coat in cooking spray or add a drizzle of oil to the pan (optional). When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, spice with the NOMU rub. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

**5. DINNER = DONE** Smear half of the plate with the hummus, top with the roasted hasselback beetroot. Side with the fresh salad, the ostrich, and scatter over the nuts. Enjoy.