

#CREATEASTIR WITH NOLA® AND RIAAAN'S RAINBOW SLAW AND RUMP STEAK TORTILLA



OUT WITH THE ORDINARY AND IN WITH A
RAINBOW SLAW THAT PROMISES TO PLEASE.

 Serves 4

INGREDIENTS:

600g rump steak
1 Tbsp olive oil
Salt & black pepper to taste
4-6 large flour tortillas

For the slaw:

1 cup red cabbage, shredded
1 cup green cabbage, shredded
2 carrots, grated
1 cup butternut "spaghetti"
1 cup rainbow carrot "spaghetti"
Sunflower shoots
250ml **Nola Original Mayonnaise**

METHOD:

Prepare the slaw ingredients.

Just before serving, toss all the slaw ingredients with **Nola Original Mayonnaise**.

For maximum effect, separate some of the slaw ingredients for transfer to a serving dish.

Preheat a chargrill pan to a high heat.

Rub the steaks with the oil and black pepper.

Cook the steaks, 2-3 minutes on each side (or to your liking).

Remove from the pan, cover with tin foil and set aside for 5 minutes to rest.

Place on a cutting board and slice into ½ cm slices. Sprinkle with salt to taste.

Preheat a chargrill pan and toast the flour tortillas on both sides.

Serve the steak, slaw and tortillas on a serving platter as a sharing meal.

