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Recipe compliments of
Chef Steven Nakata and
Kauai Community College Culinary Arts
Tag @kauaicomunitycollege and @maidenhawaiinaturals



Open-faced Kaua'i Beef with “Ulu Mana”
‘Ulu Beet Hummus &
“Maiden Hawai‘i Naturals”
Macadamia Nut Oil Chimichurri

Roast Kaua‘i Beef, Season with Salt,
Pepper, and Rosemary, Sliced Thin

‘Ulu Mana Beet Hummus, Flavored with Horseradish

“Maiden Hawai‘i Naturals” Macadamia Nut Oil Chimichurri

1 Cup Macadamia Nut Oil
3 Tbl Shallot Chopped
1 Tbl Jalapeno Chopped
1/2 Cup Parsley Chopped
1/2 Cup Cilantro Chopped
4 ea. Garlic Cloves Minced
2 Tbl Fresh Oregano Chopped
1/3 Cup Red wine vinegar
Salt and Pepper to taste

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