



U|COOK

Chorizo & Sun-dried Tomato Salad

with a chimichurri pesto dressing

Hands-on Time: 15 minutes

Overall Time: 15 minutes

Lunch: Serves 3 & 4

Chef: Megan Bure

Nutritional Info	Per 100g	Per Portion
Energy	633kj	1189kj
Energy	151kcal	284kcal
Protein	8.4g	15.8g
Carbs	5g	10g
of which sugars	3.8g	7.1g
Fibre	1.2g	2.3g
Fat	12.5g	23.5g
of which saturated	4.6g	8.6g
Sodium	498mg	937mg

Allergens: Sulphites, Cow's Milk, Alcohol, Allium

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
60ml	80ml	Pesto Princess Chimichurri Sauce
120g	160g	Salad Leaves <i>rinse & roughly shred</i>
60g	80g	Sun-dried Tomatoes <i>roughly chop</i>
150g	200g	Cucumber <i>rinse & cut into thin rounds</i>
90g	120g	Danish-style Feta <i>drain</i>
90g	120g	Sliced Pork Chorizo <i>roughly chop</i>

From Your Kitchen

Seasoning (salt & pepper)

Water

1. CHIMICHURRI SAUCE In a bowl, loosen the chimichurri with a splash of water until a drizzling consistency.

2. ASSEMBLE THE SALAD In a bowl, toss together the salad leaves, sun-dried tomatoes, cucumber, and the feta. Top with the chorizo and season. Drizzle over the loosened chimichurri. Enjoy, Chef!