



# U/C COOK

## Chorizo & Red Pepper Hummus Roll

with plum tomato

**Hands-on Time:** 8 minutes

**Overall Time:** 10 minutes

**Lunch:** Serves 3 & 4

**Chef:** Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	586.8kJ	1819.2kJ
Energy	140.4kcal	435.1kcal
Protein	6.3g	19.5g
Carbs	18.3g	56.7g
of which sugars	1.3g	4g
Fibre	1.2g	3.6g
Fat	4.5g	14g
of which saturated	1.2g	3.7g
Sodium	338.3mg	1048.6mg

**Allergens:** Sulphites, Egg, Gluten, Sesame, Wheat, Cow's Milk, Alcohol, Allium

**Spice Level:** Mild

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
3	4	Portuguese Roll
150ml	200ml	Red Pepper Hummus
60g	80g	Green Leaves
2	2	Tomato
90g	120g	Sliced Pork Chorizo

From Your Kitchen

Seasoning (Salt & Pepper)  
Water

1. **ON A ROLL** Heat the rolls in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
2. **MAKE THE CHORIZO SHINE** Smear the top and bottom half on the heated rolls with the hummus. Place the green leaves, tomato, and the chorizo onto the bottom half of the rolls. Close up and enjoy.