



UCCOOK

Fusion Chorizo Noodles

with white sesame seeds

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Quick & Easy: Serves 3 & 4

Chef: UCCOOK

Wine Pairing: Creation Wines | Creation Sauvignon
Blanc/Semillon

Nutritional Info

	Per 100g	Per Portion
Energy	581kJ	2572kJ
Energy	139kcal	615kcal
Protein	6.4g	28.3g
Carbs	16g	70g
of which sugars	3g	13.4g
Fibre	1.5g	6.6g
Fat	5.8g	25.6g
of which saturated	1.6g	7.1g
Sodium	339mg	1502mg

Allergens: Egg, Gluten, Allium, Sesame, Wheat,
Sulphites, Fish, Alcohol, Soy, Shellfish

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

3 cakes	4 cakes	Egg Noodles
3	4	Spring Onions <i>rinse, trim & finely slice</i>
2	2	Bell Peppers <i>rinse, deseed & cut 1½ [2] into strips</i>
3 units	4 units	UCOOK Asian Sauce
60g	80g	Spinach <i>rinse</i>
150g	200g	Sliced Pork Chorizo <i>roughly chop</i>
30ml	40ml	White Sesame Seeds

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water

1. EGG-CELLENT NOODLES Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

2. FUSION FLAVOURS Place a pan over medium heat with a drizzle of oil. When hot, fry the spring onion and the pepper strips until golden, 6-7 minutes (shifting occasionally). Add the Asian sauce and simmer until warmed through, 1-2 minutes. Remove from the heat and mix through the spinach, the chorizo, and the noodles.

3. IMPRESSIVE, CHEF! Bowl up the chorizo noodles and scatter over the sesame seeds.

Chef's Tip Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.