



UCCOOK

Chorizo Alfredo

with Italian-style hard cheese & fresh parsley

A one-pot pasta recipe that's ready in under 30 minutes, making this dish a heaven-sent to make after a busy day. Al dente penne pasta and salty chorizo are coated with a NOMU Provençal Rub-spiced stock & cream alfredo sauce. Topped with cheese, fresh parsley, and almonds. Side with a simple salad... and dinner is done, Chef!

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Serves: 1 Person

Chef: Morgan Otten

 **Quick & Easy**

 **Strandveld | Adamastor White Blend**

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Ingredients & Prep

20ml	Rub Mix <i>(5ml Onion Flakes, 10ml NOMU Provençal Rub & 5ml Chicken Stock)</i>
50ml	Fresh Cream
125g	Penne Pasta
20g	Green Leaves <i>rinse & roughly shred</i>
3g	Fresh Parsley <i>rinse, pick & finely chop</i>
10g	Almonds
50g	Sliced Pork Chorizo
30ml	Grated Italian-style Hard Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. CREAMY PASTA Boil the kettle. Place a pot over medium heat. Add the rub mix, 300ml of boiling water, the cream, and seasoning. Mix until fully combined. Bring up to a boil. Add the penne. Cook until the sauce has thickened and the penne is cooked al dente, 12-15 minutes. Add more boiling water if it reduces too quickly.

2. BALANCE THE RICHNESS While the pasta is cooking, prep the green leaves and the parsley as specified in the ingredients table. In a salad bowl, toss together the shredded green leaves, ½ the almonds, a drizzle of olive oil, and seasoning.

3. CHEESE & CHORIZO When the pasta is cooked, add the chorizo, ½ the grated cheese, and seasoning. Mix until fully combined.

4. A PENNE FOR YOUR THOUGHTS Plate up a heaping helping of the creamy chorizo alfredo. Top with the remaining grated cheese, the chopped parsley, and the remaining almonds. Side with the fresh green salad. Stunningly simple, Chef!



Chef's Tip

Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally).

Nutritional Information

Per 100g

Energy	1426kj
Energy	341kcal
Protein	13.7g
Carbs	37g
of which sugars	2.3g
Fibre	3.1g
Fat	15.2g
of which saturated	6.7g
Sodium	480.9mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Tree Nuts, Alcohol, Cow's Milk

Cook
within
4 Days