



UCCOOK

Chorizo Shakshuka

with a toasted roll & lentils

When your lips say 'brrrrr', you want a lip-smacking dish that raises your body temperature with warming spices. Exactly like this recipe, Chef! Spanish-inspired & spicy spices enrich tangy tomato passata, which is the base for nourishing lentils and salty chorizo. Paired with a toasted Portuguese roll.


Hands-on Time: 25 minutes

Overall Time: 25 minutes

Serves: 4 People

Chef: Kate Gomba

Quick & Easy

 Laborie Estate | Laborie Merlot / Cabernet Sauvignon 2021

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Ingredients & Prep

4	Spring Onions <i>rinse, trim & roughly slice</i>
40ml	Tomato Paste
80ml	Shakshuka Spice <i>(60ml NOMU Spanish Rub & 20ml Dried Chilli Flakes)</i>
400ml	Tomato Passata
200g	Sliced Pork Chorizo <i>roughly chop</i>
480g	Tinned Lentils <i>drain & rinse</i>
4	Portuguese Rolls
10g	Fresh Parsley <i>rinse & pick</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Salt & Pepper
Sugar/Sweetener/Honey
Butter (optional)

1. SHAKSHUKA Place a pan over medium heat with a drizzle of oil. When hot, fry the sliced spring onion, the tomato paste, and the shakshuka spice until fragrant, 3-4 minutes. Pour in the tomato passata and 600ml of water. Simmer until reduced and slightly thickening, 12-15 minutes. In the final 4-5 minutes, add the chopped chorizo and the rinsed lentils. Remove from the heat, add a sweetener (to taste), and season.

2. ON A ROLL Halve the rolls and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the rolls, cut-side down, until golden, 1-2 minutes.

3. TIME TO EAT Plate up the chorizo shakshuka, side with the toasted rolls, and garnish with the picked parsley. Well done, Chef!



Chef's Tip

Air fryer method: Halve the roll, and spread butter or oil over the cut-side.
Air fry at 200°C until crispy, 5-8 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	798kJ
Energy	191kcal
Protein	11.5g
Carbs	27g
of which sugars	3.5g
Fibre	6g
Fat	4.2g
of which saturated	1.1g
Sodium	454.1mg

Allergens

Gluten, Allium, Wheat, Sulphites,
Alcohol, Soy

Eat
Within
4 Days