



UCCOOK

Spicy Chorizo Pasta

with grated Italian-style hard cheese

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Jemimah Smith

Wine Pairing: Muratie Wine Estate | Muratie Lady Alice
MCC Rosé

Nutritional Info	Per 100g	Per Portion
Energy	1074kJ	2975kJ
Energy	257kcal	712kcal
Protein	12.4g	34.5g
Carbs	28g	78g
of which sugars	2.6g	7.3g
Fibre	2g	5.4g
Fat	10.3g	28.7g
of which saturated	4.3g	12g
Sodium	288mg	798mg

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

Spice Level: Hot

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
125g	250g	Fresh Mafaldine Pasta
1	1	Garlic Clove <i>peel & grate</i>
15ml	30ml	Paprika Spice Mix <i>(10ml [20ml] Smoked Paprika & 5ml [10ml] Dried Chilli Flakes)</i>
50g	100g	Sliced Pork Chorizo <i>roughly chop</i>
3g	5g	Fresh Oregano <i>rinse & pick</i>
50ml	100ml	Sour Cream
20g	40g	Piquanté Peppers <i>drain</i>
20ml	40ml	Grated Italian-style Hard Cheese

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Butter

Sugar/Sweetener/Honey

1. PERFECT PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 1-2 minutes. Drain, reserving the pasta water, and toss through a drizzle of olive oil.

2. SPICY PAPRIKA Place a pan over medium heat with a drizzle of oil, and a knob of butter. When hot, fry the garlic, the paprika spice mix, the chorizo, and ½ the oregano, until fragrant, 30-60 seconds (shifting occasionally).

3. SWEET SOUR CREAM SAUCE Remove from the heat and add the sour cream. Add 100ml [200ml] of pasta water and simmer until thickened, 5-6 minutes. Add the pasta, seasoning, and a sweetener (to taste).

4. INDULGE IN ITALY Serve up the creamy pasta and scatter over the cheese, the piquanté peppers, and the remaining oregano. Enjoy!