



# UCCOOK

## Chorizo & Mushroom Carbonara

**with grated Italian-style hard cheese & fresh parsley**

In this stove top-only recipe, you will make your own delicious carbonara sauce from scratch. This creamy homemade sauce will coat al dente pasta, smoky chorizo & golden mushrooms. Finished with fresh parsley & zesty lemon juice. A new family favourite!

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**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

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**Serves:** 4 People

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**Chef:** Morgan Otten

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Fan Faves

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Creation Wines | Creation Sauvignon  
Blanc/Semillon

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## Ingredients & Prep

500g	Tagliatelle Pasta
200g	Sliced Pork Chorizo <i>roughly chop</i>
250g	Button Mushrooms <i>wipe down &amp; roughly slice</i>
100g	Butter
160ml	Grated Italian-style Hard Cheese
10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>
40ml	Lemon Juice

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Egg/s  
Paper Towel

**1. PASTA, PRONTO!** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.

**2. CHECK THE CHORIZO** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the chopped chorizo until crispy, 2-3 minutes (shifting occasionally). Remove from the pan and drain on paper towel.

**3. MMMUSHROOMS** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the sliced mushrooms until golden, 6-7 minutes (shifting occasionally). Remove from the pan and season.

**4. EGG-CELLENT SAUCE** Heat the butter in the microwave or in a pot over the stove until completely melted. Set aside. To a heat-proof bowl, add 1 egg yolk. Whisking the yolk constantly, drizzle in the melted butter very slowly. Once fully incorporated, mix through  $\frac{1}{3}$  of the grated cheese. Add the cooked pasta, the fried chorizo, and the fried mushrooms. Toss until coated. Loosen with the reserved pasta water, if necessary.

**5. IT'S THAT TIME!** Dish up the carbonara pasta. Sprinkle over the remaining cheese. Garnish with the chopped parsley and drizzle over the lemon juice. Give it a final crack of black pepper. Amazing work, Chef!

## Nutritional Information

Per 100g

Energy	1414kJ
Energy	338kcal
Protein	11.7g
Carbs	23g
of which sugars	2g
Fibre	1.8g
Fat	19.4g
of which saturated	9.5g
Sodium	328mg

## Allergens

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

Eat  
Within  
3 Days