



# UCOOK

## Pork Chorizo Noodles, Spanish Style

with kidney beans & peas

Al dente egg noodles are loaded with interesting ingredients for a satisfying lunch - rich kidney beans, plump peas, salty chorizo, and a dressing of sour cream elevated with Colleen's Handmade Smoked Paprika Chilli Sauce.

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**Hands-on Time:** 5 minutes

**Overall Time:** 8 minutes

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**Serves:** 2 People

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**Chef:** Kate Gomba

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\*New Lunch

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## Ingredients & Prep

2 cakes	Egg Noodles
80g	Peas
40ml	Colleen's Handmade Smoked Paprika Chilli Sauce
100ml	Sour Cream
120g	Kidney Beans <i>drain &amp; rinse</i>
60g	Sliced Pork Chorizo <i>roughly chop</i>
1	Spring Onion <i>rinse, trim &amp; roughly slice</i>

## From Your Kitchen

Salt & Pepper  
Water

**1. PEAS & NOODLES** Boil the kettle. Place the noodles and the peas in a bowl and submerge in boiling water. Cook in the microwave until al dente, 5 minutes. Drain (reserving the water) by placing a plate over the bowl, leaving a small gap for the water to drain.

**2. LOAD WITH FLAVOUR** In a serving bowl, combine the chilli sauce (to taste), and the sour cream. Loosen with the reserved water in 10ml increments until drizzling consistency. Add the noodles, the peas, the kidney beans, the chopped chorizo, seasoning, and mix to combine. Garnish with the sliced spring onion, and dig in and enjoy!

## Nutritional Information

Per 100g

Energy	882kj
Energy	211kcal
Protein	9.2g
Carbs	23g
of which sugars	1.8g
Fibre	2.8g
Fat	7.4g
of which saturated	3.1g
Sodium	196.5mg

## Allergens

Cow's Milk, Egg, Gluten, Allium,  
Wheat, Sulphites, Sugar Alcohol  
(Xylitol), Alcohol

Eat  
Within  
4 Days