



# UCCOOK

## Chorizo & Sun-dried Tomato Salad

with a chimichurri pesto dressing

**Hands-on Time:** 15 minutes

**Overall Time:** 15 minutes

**Lunch:** Serves 3 & 4

**Chef:** Megan Bure

Nutritional Info	Per 100g	Per Portion
Energy	745kJ	1401kJ
Energy	178kcal	335kcal
Protein	8.9g	16.7g
Carbs	7g	13g
of which sugars	3.7g	6.9g
Fibre	3.7g	12.8g
Fat	13.1g	24.6g
of which saturated	4.9g	9.2g
Sodium	507.9mg	954.8mg

**Allergens:** Cow's Milk, Allium, Sulphites, Alcohol

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
60ml	80ml	Pesto Princess Chimichurri Sauce
120g	160g	Green Leaves <i>rinse &amp; roughly shred</i>
60g	80g	Sun-dried Tomatoes <i>drain</i>
150g	200g	Cucumber <i>rinse &amp; cut into thin rounds</i>
90g	120g	Danish-style Feta <i>drain</i>
90g	120g	Sliced Pork Chorizo <i>roughly chop</i>

From Your Kitchen

Seasoning (salt & pepper)  
Water

1. **CHIMICHURRI SAUCE** In a bowl, loosen the chimichurri with water in 5ml increments until drizzling consistency.
2. **ASSEMBLE THE SALAD** In a bowl, toss together the salad leaves, the sun-dried tomatoes, the cucumber rounds, and the feta. Top with the chorizo. Drizzle over the loosened chimichurri. Enjoy, Chef!