



UCOOK

Quick Black Bean & Chorizo Con Carne

with sour cream, fresh coriander & corn

In almost no time at all, you will bowl up a delicious and satisfying chorizo con carne on a bed of fluffy basmati rice. Look forward to pops of charred corn, rich kidney beans, and tangy tomato passata.

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Thea Richter

 Quick & Easy

 Strandveld | Grenache

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Ingredients & Prep

300ml	White Basmati Rice <i>rinsed</i>
2	Onions <i>peeled & roughly diced</i>
200g	Sliced Pork Chorizo <i>roughly chopped</i>
160g	Corn
40ml	Tomato Paste
80ml	Spice Mix <i>(40ml NOMU Mexican Spice Blend & 40ml Ground Paprika)</i>
800ml	Tomato Passata
10g	Fresh Coriander
240g	Kidney Beans
80ml	Sour Cream
20ml	Lemon Juice

From Your Kitchen

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

1. RICE Place the rinsed rice in a pot with 600ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. CHORIZO Place a pot over medium heat with a drizzle of oil. When hot, add the diced onion and fry until soft, 4-5 minutes (shifting occasionally). Add the chopped chorizo and the corn and fry until browned, 4-5 minutes (shifting occasionally).

3. CON CARNE When the corn and chorizo is browned, add the tomato paste and the spice mix. Fry until fragrant, 1-2 minutes (shifting constantly). Add the tomato passata and 600ml of water. Bring to a boil and simmer until slightly thickened, 12-15 minutes (stirring occasionally).

4. PREP STEP Rinse and pick the coriander. Drain and rinse the kidney beans.

5. KIDNEY BEANS When the con carne has thickened, stir through the drained kidney beans. Add a sweetener and seasoning.

6. DISH UP Bowl up the chorizo con carne and the fluffy rice. Dollop over the sour cream, drizzle over the lemon juice (to taste), and sprinkle over the picked coriander. Delish work, Chef!

Nutritional Information

Per 100g

Energy	516kJ
Energy	123kcal
Protein	5.6g
Carbs	18g
of which sugars	3.4g
Fibre	2.7g
Fat	3.2g
of which saturated	1.2g
Sodium	274mg

Allergens

Dairy, Allium, Sulphites, Alcohol

Cook
within
4 Days