



UCOOK

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!

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Morgan Otten

Fan Faves

Creation Wines | Creation Sauvignon
Blanc/Semillon

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Ingredients & Prep

125g	Tagliatelle Pasta
50g	Sliced Pork Chorizo <i>roughly chop</i>
65g	Button Mushrooms <i>wipe down & roughly slice</i>
50g	Butter
40ml	Grated Italian-style Hard Cheese
3g	Fresh Parsley <i>rinse, pick & roughly chop</i>
10ml	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, 5-6 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