



UCCOOK

Pork Bangers & Herbed Orzo

with basil pesto & lemon juice

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Simple & Save: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Paul Cluver | Village Chardonnay

Nutritional Info

	Per 100g	Per Portion
Energy	800kj	3623kj
Energy	191kcal	867kcal
Protein	8.4g	38.2g
Carbs	21g	93g
of which sugars	3g	13.4g
Fibre	2.2g	9.7g
Fat	7.3g	33.2g
of which saturated	2.6g	11.6g
Sodium	389mg	1763mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Tree Nuts, Soy

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
100ml	200ml	Orzo Pasta
180g	360g	Pork Sausages
1	1	Onion <i>peel & finely slice ½ [1]</i>
15ml	30ml	NOMU Italian Rub
20ml	40ml	Pesto Princess Basil Pesto
3g	5g	Fresh Basil <i>rinse, pick & roughly tear</i>
10ml	20ml	Lemon Juice

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Butter

Sugar/Sweetener/Honey

Seasoning (salt & pepper)

1. COOK THE ORZO Bring a pot of salted water to a boil. Cook the orzo until al dente, 7-10 minutes. Drain and toss through a drizzle of olive oil.

2. FRY THE SAUSAGES Place a pan or grill pan over medium-high heat with a drizzle of oil. When hot, fry the sausages until browned and cooked through, 10-15 minutes (shifting as they colour). Remove from the heat and rest in the pan for 5 minutes. Set the sausages aside and cover.

3. HERBY ONIONS Return the pan to medium heat with a drizzle of oil and a knob of butter. Fry the onion until soft and starting to caramelise, 8-10 minutes (shifting occasionally). Add a sweetener (to taste) at the halfway mark. In the final 1-2 minutes, add the NOMU rub and cook until fragrant. Remove from the heat.

4. JUST BEFORE SERVING When the onion is done, toss through the cooked orzo, the basil pesto, ½ the torn basil, the lemon juice (to taste), and seasoning.

5. DINNER IS READY Make a bed of the herbed orzo, top with the golden brown sausages, and garnish with the remaining basil.