



UCCOOK

Pork Bangers & Herbed Orzo

with basil pesto & lemon juice

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Simple & Save: Serves 3 & 4

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 3	[Serves 4]	
300ml	400ml	Orzo Pasta
540g	720g	Pork Sausages
2	2	Onions <i>peel & finely slice 1½ [2]</i>
45ml	60ml	NOMU Italian Rub
60ml	80ml	Pesto Princess Basil Pesto
8g	10g	Fresh Basil <i>rinse, pick & roughly tear</i>
30ml	40ml	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, 10-12 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 onions are 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.