



UCOOK

Phenomenal Pambazo-inspired Roll

with chorizo, chipotle sauce & feta
cheese

In Mexico, a “pambazo” is an incredible sandwich that has been stuffed with potatoes and chorizo, and drenched in a spicy guajillo sauce. In our versions, a hot dog roll is brushed with a spicy chipotle sauce and stuffed with oozy cheese, chorizo, black bean and feta salsa, and a chive sour cream. A Mexican feast!

Hands-On Time: 30 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Ella Nasser

 Easy Peasy

 Niel Joubert | Sauvignon Blanc

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Ingredients & Prep

800g	Potato <i>peeled (optional) & cut into bite-sized chunks</i>
40ml	NOMU Mexican Spice Blend
80g	Chipotle Chilli in Adobo
200g	Chorizo
4	Schoon Hot Dog Rolls <i>defrosted & halved</i>
200g	Grated Mozzarella & Cheddar Cheese Mix
240g	Black Beans <i>drained & rinsed</i>
200g	Danish-style Feta <i>drained & crumbled</i>
10g	Fresh Chives <i>rinsed & finely sliced</i>
80g	Salad Leaves <i>rinsed & roughly shredded</i>
170ml	Sour Cream

From Your Kitchen

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

1. ROAST, BABY, ROAST! Preheat the oven to 200°C. Place the potato chunks on a roasting tray. Coat in oil, ½ the rub, and seasoning. Roast in the hot oven for 30-35 minutes until cooked through, shifting halfway.

2. FIERY CHIPOTLE SAUCE In a blender, add the chipotle in adobo, 50ml of oil, seasoning, a sweetener of choice (to taste), and the remaining rub. Pulse until smooth.

3. FRY DAY Place a pan over a medium heat with a small drizzle of oil. When hot, add the chorizo slices and fry for 1-2 minutes per side, until browned. Remove from the pan and drain on some paper towel.

4. LET'S ROLL Lightly smear the cut side of the halved rolls with the adobo sauce. Place on a baking tray, cut side up, and sprinkle with the grated cheese. Pop in the hot oven and bake for 3-4 minutes until the cheese has melted and rolls have browned.

5. SALSA & SOUR CREAM In a bowl, combine the drained black beans, the crumbled feta, ½ the chopped chives, ¾ of the shredded leaves, a drizzle of oil, and seasoning. In a separate bowl, combine the remaining chopped chives, the sour cream, and seasoning.

6. MEXICAN FEAST! Let's assemble! Place the remaining leaves on the cheesy bottom halves of the buns. Cover in spoonfuls of the black bean salsa and the fried chorizo. Dollop over the chivey sour cream. Serve with the roasted Spanish-style potatoes and any remaining bean salsa on the side. A feast, Chef!

Nutritional Information

Per 100g

Energy	759kJ
Energy	181Kcal
Protein	9.2g
Carbs	16g
of which sugars	2.4g
Fibre	1.9g
Fat	9.2g
of which saturated	4.6g
Sodium	9mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites, Alcohol

Cook
within
4 Days