



# UCCOOK

## Chorizo & Lentil Stew

with a crisp sourdough baguette

**Hands-on Time:** 15 minutes

**Overall Time:** 20 minutes

**Quick & Easy:** Serves 1 & 2

**Chef:** Ella Nasser

**Wine Pairing:** Zevenwacht | Estate Chenin Blanc

Nutritional Info	Per 100g	Per Portion
Energy	764kJ	3866kJ
Energy	183kcal	924kcal
Protein	11g	55.5g
Carbs	28g	139g
of which sugars	3.5g	17.9g
Fibre	5.3g	26.9g
Fat	3.4g	17.1g
of which saturated	1.1g	5.4g
Sodium	525mg	2656mg

**Allergens:** Sulphites, Gluten, Wheat, Alcohol, Allium

**Spice Level:** Moderate

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
1	2	Spring Onion/s <i>rinse, trim &amp; roughly slice</i>
50g	100g	Sliced Pork Chorizo
1	2	Garlic Clove/s <i>peel &amp; grate</i>
7,5ml	15ml	Tomato Paste
100g	200g	Cooked Chopped Tomato
120g	240g	Tinned Lentils <i>drain &amp; rinse</i>
5ml	10ml	Vegetable Stock
50g	100g	Spinach <i>rinse</i>
1	2	Sourdough Baguette/s <i>cut into rounds</i>
3g	5g	Fresh Oregano <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)

Water

Butter (optional)

Sugar/Sweetener/Honey

Seasoning (salt & pepper)

**1. STEW BASE** Boil the kettle. Place a pot over medium-high heat with a drizzle of oil. When hot, fry the onion until soft, 2-3 minutes (shifting occasionally). Add the chorizo, garlic, and tomato paste. Fry until fragrant, 1-2 minutes (shifting constantly). Add the cooked chopped tomato, lentils, stock, and 200ml [400ml] of boiling water. Simmer until slightly reduced, 12-15 minutes (stirring occasionally). In the final minute, stir through the spinach until wilted, 1-2 minutes. Add a sweetener (to taste) and seasoning.

**2. CRISPY BAGUETTE** Spread butter or oil over the baguette rounds. Place a pan over medium heat. When hot, toast the baguette rounds until golden, 1-2 minutes per side. Alternatively, air fry at 200°C until crispy and golden, 5-6 minutes (shifting halfway).

**3. SENSATIONAL!** Bowl up a generous helping of the lentil and chorizo stew. Side with the crisp baguette rounds for dunking. Sprinkle over the oregano. Dive in, Chef!