



UCOOK

Hellmann's Spanish Chorizo Wrap

with mixed beans & piquanté peppers

Used as a way to show approval, you will be tempted to shout "Olé!" out loud at the office once you taste this Spanish tortilla, wrapped around Hellmann's mayo-covered butter & kidney beans, fresh greens, salty chorizo coins, & sweet piquanté peppers.

Hands-on Time: 10 minutes

Overall Time: 10 minutes

Serves: 3 People

Chef: Hellmann's

*New Lunch

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Ingredients & Prep

360g	Mixed Beans <i>(180g Butter Beans & 180g Kidney Beans)</i>
15ml	Smoked Paprika
125ml	Hellmann's Mayo
6	Wheat Flour Tortillas
60g	Salad Leaves <i>rinse</i>
90g	Sliced Pork Chorizo
60g	Piquanté Peppers <i>drain</i>

From Your Kitchen

Salt & Pepper

Water

1. CREAMY BEANS Drain & rinse the beans. In a bowl, combine the smoked paprika, the mayo, the drained mixed beans and seasoning. Roughly smash the beans with a fork until a chunky consistency.

2. SPANISH SENSATION Lay down the tortillas and smear with the creamy bean mayo. Top with the rinsed leaves, the chorizo and the drained peppers. That's a wrap, Chef!

Nutritional Information

Per 100g

Energy	1051kj
Energy	251kcal
Protein	7.6g
Carbs	23g
of which sugars	2.2g
Fibre	3.6g
Fat	13.7g
of which saturated	3.4g
Sodium	404.3mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites, Alcohol

Eat
Within
3 Days