



# UCCOOK

## Fusion Chorizo Noodles

with white sesame seeds

**Hands-on Time:** 20 minutes

**Overall Time:** 20 minutes

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

**Chef:** UCCOOK

**Wine Pairing:** Creation Wines | Creation Sauvignon  
Blanc/Semillon

### Nutritional Info

	Per 100g	Per Portion
Energy	581kJ	2572kJ
Energy	139kcal	615kcal
Protein	6.4g	28.3g
Carbs	16g	70g
of which sugars	3g	13.4g
Fibre	1.5g	6.6g
Fat	5.8g	25.6g
of which saturated	1.6g	7.1g
Sodium	339mg	1502mg

**Allergens:** Egg, Gluten, Allium, Sesame, Wheat,  
Sulphites, Fish, Alcohol, Soy, Shellfish

**Spice Level:** Mild

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1 cake	2 cakes	Egg Noodles
1	2	Spring Onion/s <i>rinse, trim &amp; finely slice</i>
1	1	Bell Pepper <i>rinse, deseed &amp; cut ½ [1] into strips</i>
1 unit	2 units	UCOOK Asian Sauce
20g	40g	Spinach <i>rinse</i>
50g	100g	Sliced Pork Chorizo <i>roughly chop</i>
10ml	20ml	White Sesame Seeds

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

**1. EGG-CELLENT NOODLES** Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

**2. FUSION FLAVOURS** Place a pan over medium heat with a drizzle of oil. When hot, fry the spring onion and the pepper strips until golden, 4-5 minutes (shifting occasionally). Add the Asian sauce and simmer until warmed through, 1-2 minutes. Remove from the heat and mix through the spinach, the chorizo, and the noodles.

**3. IMPRESSIVE, CHEF!** Bowl up the chorizo noodles and scatter over the sesame seeds.

**Chef's Tip** Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.