



# UCCOOK

## Chorizo Alfredo

**with Italian-style hard cheese & fresh parsley**

A one-pot pasta recipe that's ready in under 30 minutes, making this dish a heaven-sent to make after a busy day. Al dente penne pasta and salty chorizo are coated with a NOMU Provençal Rub-spiced stock & cream alfredo sauce. Topped with cheese, fresh parsley, and almonds. Side with a simple salad... and dinner is done, Chef!

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**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

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**Serves:** 3 People

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**Chef:** Morgan Otten

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 **Quick & Easy**

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 **Strandveld | Adamastor White Blend**

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## Ingredients & Prep

60ml	Rub Mix <i>(15ml Onion Flakes, 30ml NOMU Provençal Rub &amp; 15ml Chicken Stock)</i>
150ml	Fresh Cream
375ml	Penne Pasta
60g	Green Leaves <i>rinse &amp; roughly shred</i>
8g	Fresh Parsley <i>rinse, pick &amp; finely chop</i>
30g	Almonds
150g	Sliced Pork Chorizo
90ml	Grated Italian-style Hard Cheese

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water

**1. CREAMY PASTA** Boil the kettle. Place a pot over medium heat. Add the rub mix, 900ml of boiling water, the cream, and seasoning. Mix until fully combined. Bring up to a boil. Add the penne. Cook until the sauce has thickened and the penne is cooked al dente, 12-15 minutes. Add more boiling water if it reduces too quickly.

**2. BALANCE THE RICHNESS** While the pasta is cooking, prep the green leaves and the parsley as specified in the ingredients table. In a salad bowl, toss together the shredded green leaves, ½ the almonds, a drizzle of olive oil, and seasoning.

**3. CHEESE & CHORIZO** When the pasta is cooked, add the chorizo, ½ the grated cheese, and seasoning. Mix until fully combined.

**4. A PENNE FOR YOUR THOUGHTS** Plate up a heaping helping of the creamy chorizo alfredo. Top with the remaining grated cheese, the chopped parsley, and the remaining almonds. Side with the fresh green salad. Stunningly simple, Chef!



## Chef's Tip

Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally).

## Nutritional Information

Per 100g

Energy	1426kj
Energy	341kcal
Protein	13.7g
Carbs	37g
of which sugars	2.3g
Fibre	3.1g
Fat	15.2g
of which saturated	6.7g
Sodium	480.9mg

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites,  
Tree Nuts, Alcohol, Cow's Milk

Cook  
within  
4 Days