



# UCOOK

## Feta, Chorizo & Sun-dried Tomato Salad

with a basil pesto dressing

Fresh, creamy, tangy, and earthy, this salad brings the A-game when it comes to balancing the saltiness of chorizo in a dish. Baby spinach & rocket are tossed together with sun-dried tomatoes and mild cucumber rounds. Finished with a herbaceous Pesto Princess Basil Pesto sauce.

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**Hands-on Time:** 15 minutes

**Overall Time:** 15 minutes

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**Serves:** 3 People

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**Chef:** Megan Bure

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\*New Lunch

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Ingredients & Prep

60ml	Pesto Princess Basil Pesto
120g	Baby Spinach and Rocket <i>rinse &amp; roughly shred</i>
60g	Sun-dried Tomatoes <i>drain</i>
150g	Cucumber <i>rinse &amp; cut into thin rounds</i>
90g	Danish-style Feta <i>drain</i>
150g	Sliced Pork Chorizo <i>roughly chop</i>

From Your Kitchen

Salt & Pepper  
Water

- 1. BASIL PESTO SAUCE** In a bowl, loosen the pesto with water in 5ml increments until drizzling consistency.
- 2. ASSEMBLE THE SALAD** In a bowl, toss together the shredded salad leaves, the drained sun-dried tomatoes, the cucumber rounds, and the drained feta. Top with the chopped chorizo. Drizzle over the loosened pesto. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	905kj
Energy	216kcal
Protein	11.2g
Carbs	6g
of which sugars	2.9g
Fibre	2.3g
Fat	16.6g
of which saturated	5.8g
Sodium	550mg

Allergens

Egg, Allium, Sulphites, Alcohol, Cow's Milk

Eat  
Within  
4 Days