



# UCOOK

## Fusion Chorizo Noodles

with white sesame seeds

Culinary magic can happen when you bring the right ingredients together from different cuisines. Like salty coins of Spanish chorizo with the umami-rich flavours of our special UCOOK Asian sauce, springy egg noodles, silky onion, charred peppers, & toasted sesame seeds. Now say 'abracadabra' and watch dinner turn into empty plates, Chef!

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**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

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**Serves:** 4 People

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**Chef:** UCOOK

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Quick & Easy

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Groote Post Winery | Groote Post Riesling  
2022

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Ingredients & Prep

4 cakes	Egg Noodles
300g	Sliced Onion
2	Bell Peppers <i>rinse, deseed &amp; cut into strips</i>
4 units	UCOOK Asian Sauce
80g	Spinach <i>rinse</i>
200g	Sliced Pork Chorizo <i>roughly chop</i>
40ml	White Sesame Seeds

From Your Kitchen

Oil (cooking, olive or coconut)  
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 sliced onion and the pepper strips until golden, 6-7 minutes (shifting occasionally). Add the Asian sauce and simmer until warmed through, 1-2 minutes. Remove from the heat and mix through the rinsed spinach, the chopped chorizo, and the drained noodles.
- 3. IMPRESSIVE, CHEF!** Bowl up the chorizo noodles and scatter over the sesame seeds.

Nutritional Information

Per 100g

Energy	546kj
Energy	130kcal
Protein	5.8g
Carbs	15g
of which sugars	3.2g
Fibre	1.4g
Fat	5.1g
of which saturated	1.4g
Sodium	303mg

Allergens

Egg, Gluten, Allium, Sesame, Wheat,  
Sulphites, Fish, Alcohol, Soy, Shellfish

Eat  
Within  
3 Days