



# Chorizo and Potato Hash

with parsley aioli

35-40 mins

2



Chorizo



Bell Pepper



Garlic



Parsley



Potatoes



Onion



Scallion



Balsamic Vinegar



Cherry Tomatoes



Aioli

Pantry Items: Salt, Sugar, Pepper, Oil



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, grater

## Ingredients

	2P	4P
Chorizo	100 g	200 g
Bell Pepper	1 unit	2 units
Garlic	1 unit	2 units
Parsley	5 g	10 g
Potatoes	3 units	6 units
Onion	1 unit	2 units
Scallion	2 units	4 units
Balsamic Vinegar	1 sachet	2 sachets
Cherry Tomatoes	250 g	500 g
Aioli	1 sachet	2 sachets

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	671 g	100 g
Energy (kJ/kcal)	3020.8 kJ/ 722 kcal	450.2 kJ/ 107.6 kcal
Fat (g)	36.7 g	5.5 g
Sat. Fat (g)	7.5 g	1.1 g
Carbohydrate (g)	81.6 g	12.2 g
Sugars (g)	16.1 g	2.4 g
Protein (g)	20.6 g	3.1 g
Salt (g)	3.8 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

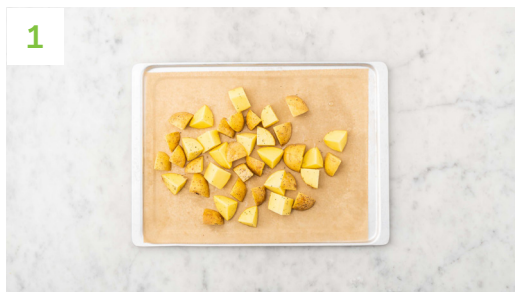
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## Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pop the chunks onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary.



## Cook the Chorizo

- Return the pan to medium-high heat with another drizzle of **oil**.
- When hot, fry the **pepper** until softened, stirring occasionally, 3-4 mins.
- Add the **chorizo** and **half the garlic**.
- Cook the **chorizo** until browned, 3-4 mins.
- Season with **salt** and **pepper**.



## Get Prepped

- Meanwhile, halve the **bell pepper** and discard the core and seeds. Chop into 1cm pieces.
- Halve, peel and thinly slice the **onion**.
- Halve the **tomatoes**.
- Finely chop the **parsley**. Thinly slice the **scallion**.
- Peel and grate the **garlic** (or use a garlic press).



## Make Your Aioli

- Meanwhile, add the **aioli**, **half the parsley** and remaining **garlic** to a small bowl.
- Stir together to combine.



## Caramelize the Onions

- Place a large pan over medium heat with a drizzle of **oil**.
- Once hot, cook the **onion**, stirring often, until slightly softened, 2-3 mins.
- Add **balsamic vinegar** and 1 tsp **sugar** (double for 4p). Season with **salt**.
- Cook, stirring occasionally, until dark golden brown, 7-8 mins.
- Transfer the **onion** from the pan and cover to keep warm. Wipe the pan clean.



## Finish and Serve

- Add **potatoes**, **tomatoes**, **half the scallion** and remaining **parsley** to the pan with the **chorizo**.
- Stir together and cook until warmed through, 1-2 mins.
- Divide the hash between bowls and top with the caramelised **onion**.
- Dollop on a helping of **parsley aioli**.
- Finish with a sprinkling of the remaining **scallion**.

Enjoy!