



Chorizo and Crispy Potatoes

with parsley aioli

Classic 35-40 mins

2



Chorizo



Bell Pepper



Garlic



Parsley



Potatoes



Onion



Scallion



Balsamic Vinegar



Cherry Tomatoes



Aioli



Pantry Items: Salt, Sugar, Pepper, Oil

Before you start

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

Cooking tools you will need

Grater, Baking Sheet with Baking Paper

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	1 unit	2 units
Balsamic Vinegar	1 sachet	2 sachets
Cherry Tomatoes	125 g	250 g
Aioli	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	508.5 g	100 g
Energy (kJ/kcal)	2301.4 kJ/ 550 kcal	452.6 kJ/ 108.2 kcal
Fat (g)	29.5 g	5.8 g
Sat. Fat (g)	6 g	1.2 g
Carbohydrate (g)	52.8 g	10.4 g
Sugars (g)	12.7 g	2.5 g
Protein (g)	18 g	3.5 g
Salt (g)	1.9 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

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.

Contact

Thumbs up or thumbs down?
Head online or use the app to
rate this recipe.



You can recycle me!



Roast the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- 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 a medium-high heat with another drizzle of **oil**.
- When hot, add the **pepper**. Cook, stirring occasionally, until softened, 3-4 mins.
- Add the **chorizo** and **half** the **garlic**. Cook the **chorizo** for 3-4 mins, until browned.
- Season with **salt** and **pepper**.



Get Prepped

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



Make Your Aioli

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



Caramelize the Onions

- Place a large pan over medium heat with a drizzle of **oil**.
- Add the **onions**. Cook, 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.
- Remove pan from heat. Transfer the **onions** to another small bowl and set aside. Carefully wipe pan clean.



Finish and Serve

- Add roast **potatoes**, **tomatoes**, **half** the **scallions** and remaining **parsley** to the pan with **chorizo**. Stir together.
- Divide hash between bowls and top with caramelised **onions**.
- Dollop with **parsley aioli** and sprinkle remaining **scallions** over the top.

Enjoy!