

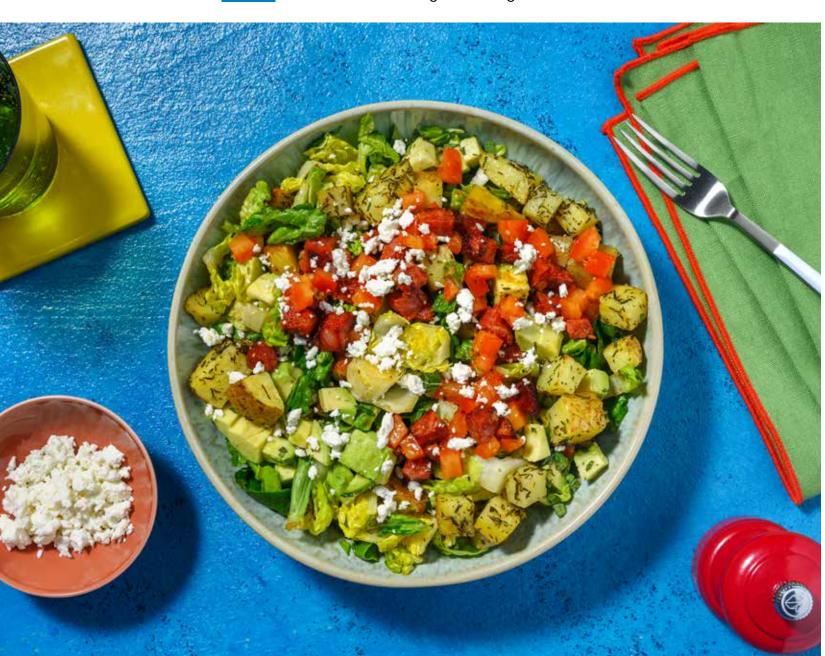
Summer Chorizo and Potato Salad

with Avocado and Greek Style Salad Cheese



Classic 30-35 Minutes • 2 of your 5 a day







Potatoes





Roasted Spice and Herb Blend



Baby Gem Lettuce



Avocado



Garlic Clove







Mint



Diced Chorizo



Red Wine Vinegar





Greek Style Salad Cheese



Honey

Pantry Items

Oil, Salt, Pepper, Olive Oil

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, frying pan and bowl.

Ingredients

9					
Ingredients	2P	3P	4P		
Potatoes	450g	700g	900g		
Roasted Spice and Herb Blend	1 sachet	1 sachet	2 sachets		
Baby Gem Lettuce**	1	11/2	2		
Avocado	1	11/2	2		
Medium Tomato	1	2	2		
Garlic Clove**	2	3	4		
Mint**	1 bunch	1½ bunches	2 bunches		
Diced Chorizo**	90g	120g	180g		
Red Wine Vinegar 14)	24g	36g	48g		
Honey	15g	22g	30g		
Greek Style Salad Cheese** 7)	30g	45g	60g		
Diced Chicken Breast**	260g	390g	520g		
Pantry	2P	3P	4P		
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp		
*Not Included **Store in the Fridge					

Nintaition

Nutrition			Custom Recipe			
Per	Per	Per	Per			
serving	100g	serving	100g			
496g	100g	661g	100g			
2757 /659	556/133	3800 /908	575 /137			
39.3	7.9	49.7	7.5			
12.3	2.5	18.6	2.8			
57.7	11.6	58.1	8.8			
11.1	2.2	11.5	1.7			
21.0	4.2	57.7	8.7			
3.07	0.62	4.04	0.61			
	Per serving 496g 2757 /659 39.3 12.3 57.7 11.1 21.0	Per serving Per 100g 496g 100g 2757/659 556/133 39.3 7.9 12.3 2.5 57.7 11.6 11.1 2.2 21.0 4.2	Per serving 100g Fer se			

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

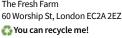
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HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







Roast the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7. Chop the potatoes into 2cm chunks (no need to peel).

Pop the **potatoes** onto a large baking tray. Drizzle with oil, sprinkle over the roasted spice and herb **blend** and season with **salt** and **pepper**. Toss to coat. Spread out in a single layer, TIP: Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Prep the Veg

Meanwhile, trim the baby gem, separate the leaves, then tear into bite-sized pieces.

Halve the avocado and remove the stone. Use a tablespoon to scoop the flesh out onto a board. Cut into 2cm chunks. Peel and grate the garlic (or use a garlic press).

Cut the tomato into 2cm chunks.

Pick the **mint leaves** from their stalks and roughly chop (discard the stalks).



Sizzle the Chorizo

Heat a large frying pan on medium-high heat (no oil). Once hot, add the diced chorizo and fry until it starts to brown, 3-4 mins.

Add the garlic. Fry for 1 min.

CUSTOM RECIPE

If you've chosen to add diced chicken, start cooking it before the **chorizo**. Heat a drizzle of oil in the pan and cook until browned all over, 5-6 mins. Once golden, add the **chorizo** to the pan and fry for a further 3-4 mins, then continue as instructed. IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.



Finish the Dressing

While the **chorizo** cooks, in a medium bowl, combine the red wine vinegar, honey and the olive oil for the dressing (see pantry for amount). TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min. Season with salt and pepper, then mix in the tomato chunks.

Once the **chorizo** is cooked, allow to cool for 2-3 mins, then add to your bowl of **tomatoes** (including the **oil** from the pan).



Assemble the Salad

Once the **potatoes** are cooked, remove them from the oven and scoop into a large serving bowl. Allow to cool slightly, 2-3 mins.

Once the **potatoes** are cooled, add the **baby gem**, avocado chunks and mint to the bowl. Pour over the chorizo, tomatoes and the dressing from the bowl. Season with salt and pepper. Mix to combine.



Serve

Divide the **summer salad** between your bowls.

Crumble over the Greek style cheese (see ingredients for amount) to finish.

Enjoy!