



Cheesy Chorizo Loaded Smashed Potatoes

with Roasted Garlic & Chive Aioli

Special Sides 40-45 Minutes

3A

Find all your unchilled Market items in bag A.



Salad Potatoes



Garlic Clove



Diced Chorizo



Chives



Mayonnaise



Greek Style Salad Cheese

Pantry Items

Oil, Salt, Pepper, Honey

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, bowl, aluminium foil, kitchen scissors and frying pan.

Ingredients

Ingredients	Quantity
Salad Potatoes	350g
Garlic Clove**	2
Diced Chorizo**	120g
Chives**	1 bunch
Mayonnaise 8 9)	64g
Greek Style Salad Cheese** 7)	50g

Pantry	Quantity
Honey*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	308g	100g
Energy (kJ/kcal)	2406 /575	783 /187
Fat (g)	35.1	11.4
Sat. Fat (g)	12.1	3.9
Carbohydrate (g)	45.2	14.7
Sugars (g)	9.0	2.9
Protein (g)	22.7	7.4
Salt (g)	4.53	1.47

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

Allergens

7) Milk **8)** Egg **9)** Mustard

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, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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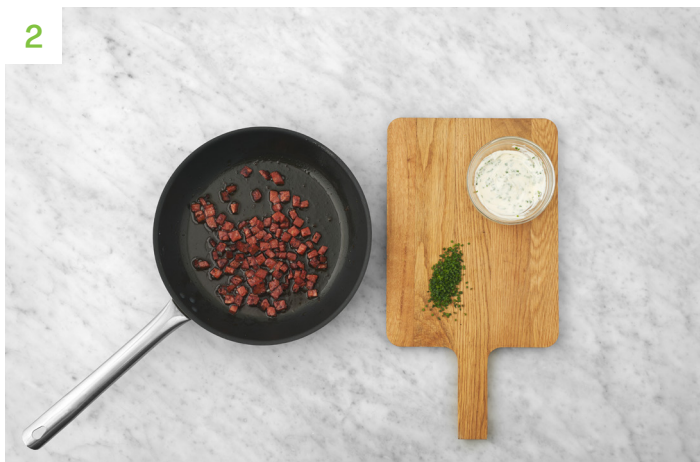
Bake your Potatoes

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Halve the **salad potatoes** widthways. Put the **potatoes** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer, cut-side down.

b) When the oven is hot, roast on the top shelf, 20 mins. When the **potatoes** have cooked for 20 mins, remove them from the oven. Use the bottom of a bowl or pan to lightly crush each **potato half**. Drizzle the **smashed potatoes** with more **oil** and return to the top shelf until crispy and golden, 10-15 mins.

c) Meanwhile, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Add the **garlic parcel** to the **potato** tray and roast until soft, 10-12 mins, then remove from the oven. Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

2



Prep the Toppings

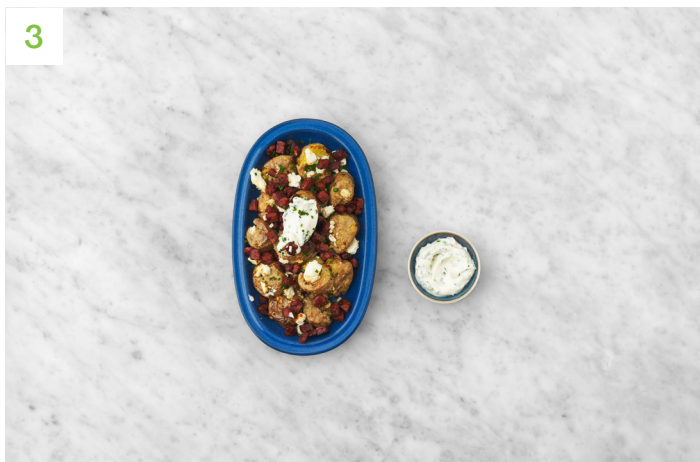
a) In the meantime, heat a drizzle of **oil** in a frying pan on medium-high heat.

b) Once hot, add the **chorizo**. Stir-fry until golden, 3-4 mins. Once cooked, transfer to a small bowl and cover to keep warm.

c) While the **chorizo** cooks, finely chop the **chives** (use scissors if easier).

d) In a medium bowl, combine **half** the **chives**, the **mayo** and **mashed roasted garlic**.

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The Finishing Touches

a) Once the **potatoes** are cooked, remove from the oven. Drizzle over the **honey** (see pantry for amount) and crumble over the **Greek style cheese**. Pop back in the oven until the **cheese** has melted slightly, 2-3 mins.

b) Remove the **cheesy potatoes** from the oven and transfer to a sharing platter. Dollop the **garlic aioli** over the top.

c) To finish, sprinkle over the **fried chorizo** and remaining **chives**. Serve any remaining **aioli** on the side.

Enjoy!