



# Chorizo & Greek Style Cheese Potato Side Salad with Lemon Zest and Chives

Special Sides 25-30 Minutes

3A

Find all your unchilled  
Market items in bag A.



Salad Potatoes



Diced Chorizo



Lemon



Chives



Mayonnaise



Greek Style Salad  
Cheese

**Pantry Items**  
Salt, Pepper

## Before you start

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

## Cooking tools

Saucepan, colander, frying pan, fine grater and bowl.

## Ingredients

Ingredients	Quantity
Salad Potatoes	350g
Diced Chorizo**	90g
Lemon**	1
Chives**	1 bunch
Mayonnaise <b>8</b> <b>9</b> )	64g
Greek Style Salad Cheese** <b>7</b> )	50g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>338g</b>	<b>100g</b>
Energy (kJ/kcal)	1981/474	586/140
Fat (g)	29.8	8.8
Sat. Fat (g)	10.2	3.0
Carbohydrate (g)	37.2	11.0
Sugars (g)	5.4	1.6
Protein (g)	18.8	5.6
Salt (g)	3.84	1.14

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, mollusc, 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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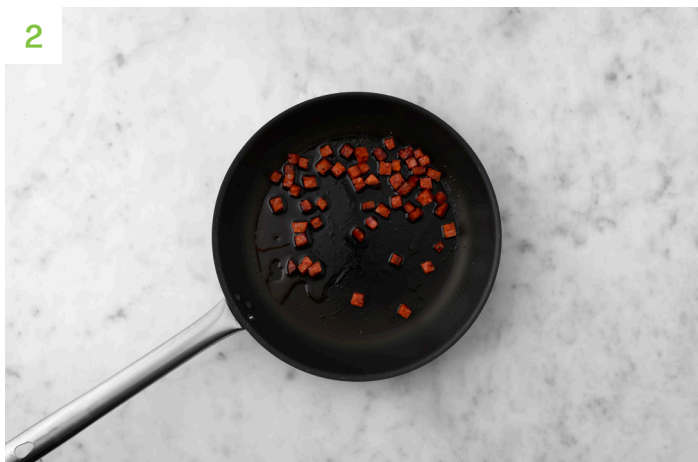
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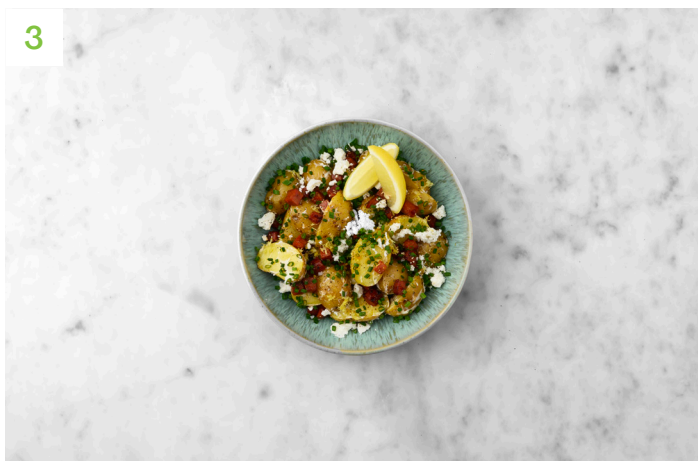
1



2



3



## Boil the Potatoes

**a)** Bring a large saucepan of **water** with  $\frac{1}{2}$  **tsp salt** to the boil on high heat. Halve the **salad potatoes** (no need to peel).

**b)** When boiling, add the **potatoes** to the **water**, lower the heat to medium and cook until you can easily slip a knife through, 15-20 mins.

**c)** Drain in a colander and set aside for 5 mins (or more) to cool slightly.

## Bring on the Chorizo

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

**b)** While the **chorizo** fries, zest and cut the **lemon** into wedges.

**c)** Finely chop the **chives** (use scissors if easier).

## Finish and Serve

**a)** In a serving bowl, combine the cooled **salad potatoes**, **mayonnaise**, **chorizo**, **half the lemon zest** (use more if you prefer things zestier) and **three quarters** of the **chives**.

**b)** Season with **pepper** and crumble over **three quarters** of the **Greek style salad cheese**, then gently mix until combined.

**c)** Sprinkle over the remaining **chives** and crumble over the remaining **Greek style salad cheese**.

**d)** Serve with **lemon wedges** to finish.

Enjoy!