



Chorizo Patatas Bravas

with Baby Plum Tomatoes, Rocket and Garlic Aioli

10

Chef's Pick 35-40 Minutes • Mild Spice • 3 of your 5 a day



Potatoes



Smoked Paprika



Red Onion



Baby Plum Tomatoes



Garlic Clove



Diced Chorizo



Tomato Passata



Red Wine Stock Paste



Mixed Herbs



Mayonnaise



Wild Rocket



Diced Chorizo

Pantry Items

Oil, Salt, Pepper, Sugar, Butter

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!



Eva's Chorizo Patatas Bravas has been specially selected as part of our Chef's Pick recipe range. Smoky and full of the flavours of Spain, these crispy potatoes and chorizo sauce - in Eva's words - is "tapas made easy". A super tasty addition to your midweek menu to tuck in to.

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, aluminium foil, saucepan, kitchen scissors and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	700g	1150g	1400g
Smoked Paprika	1 sachet	2 sachets	2 sachets
Red Onion**	1	2	2
Baby Plum Tomatoes	125g	190g	250g
Garlic Clove**	2	3	4
Diced Chorizo**	60g	90g	120g
Tomato Passata	1 carton	1½ cartons	2 cartons
Red Wine Stock Paste 14	28g	42g	56g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Mayonnaise 8 9	64g	96g	128g
Wild Rocket**	20g	40g	40g
Diced Chorizo**	60g	90g	120g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	694g	100g	724g	100g
Energy (kJ/kcal)	2933 / 701	423 / 101	3486 / 833	482 / 115
Fat (g)	29.0	4.2	39.8	5.5
Sat. Fat (g)	10.2	1.5	14.2	2.0
Carbohydrate (g)	98.1	14.1	99.1	13.7
Sugars (g)	21.7	3.1	21.9	3.0
Protein (g)	18.1	2.6	25.6	3.5
Salt (g)	4.77	0.69	6.49	0.90


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

Allergens

8) Egg 9) Mustard 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, 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.

 You can recycle me!

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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 **chunks** onto a large baking tray. Drizzle with **oil**, sprinkle over the **smoked paprika**, season with **salt** and **pepper**, then 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.



Do the Prep

Meanwhile, halve and peel the **red onion**, then cut each **half** into 3 wedges.

Halve the **tomatoes** and pop them onto a piece of foil with a drizzle of **oil**, then season with **salt** and **pepper**. Fold the foil, sealing on all sides to create a **parcel**.

Pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.



Roast the Veg

Pop the **onion wedges** onto one side of a medium baking tray. Drizzle with **oil** and season with **salt** and **pepper**.

Roast on the middle shelf until tender, 18-20 mins.

When the **onion** has been roasting for 5 mins, pop the **tomato** and **garlic parcels** onto the tray alongside the **onion**. **TIP:** Use two baking trays if necessary.

Roast for the remaining time until softened, 12-15 mins.



Make the Sauce

Meanwhile, pop a medium saucepan on medium heat (no oil). When hot, add the **chorizo** and fry until it starts to brown, 3-4 mins.

Once browned, add the **passata**, **red wine stock paste**, **mixed herbs** and **sugar** (see pantry for amount). Bring to the boil, then simmer until thickened, 4-5 mins.

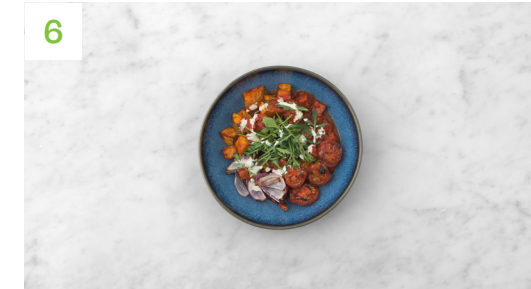
Stir through the **butter** (see pantry for amount) until melted, then remove from the heat.



Aioli Time

Once the **garlic** has roasted and cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

In a small bowl, combine the **garlic** and **mayonnaise**. Loosen with a splash of **water** until you get a nice drizzling consistency.



Serve Up

When everything's ready, reheat the **tomato sauce** if needed.

Share the **roast potatoes**, **onion wedges** and **tomatoes** between your bowls.

Spoon over the **tomato and chorizo sauce**. Drizzle over the **garlic aioli**.

Top with the **rocket** to finish.

Enjoy!

CUSTOM RECIPE

If you've chosen to double up on **chorizo**, cook the recipe in the same way.