



Gambas Pil Pil Style King Prawns

with Chorizo and Patatas Bravas

Dinner & Dessert 50 Minutes • Little Spice • 1 of your 5 a day

33



Potatoes



Lemon



Garlic Clove



Ciabatta



Tomato Passata



Chicken Stock Paste



Chilli Flakes



Chorizo



King Prawns



Premium Baby Leaf Mix



Crema Fraiche

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Zester, Garlic Press, Bowl, Saucepan, Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Lemon	1	1	1
Garlic Clove	2	3	4
Ciabatta 11) 13)	1	2	2
Olive Oil for the Dressing*	1 tbsp	1 tbsp	2 tbsps
Tomato Passata	1 carton	1½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Sugar for the Sauce*	½ tsp	¾ tsp	1 tsp
Chilli Flakes	2 pinches	2 pinches	2 pinches
Olive Oil for the Pil Pil*	3 tbsps	4 tbsps	6 tbsps
Chorizo**	90g	120g	180g
King Prawns 5)**	225g	375g	450g
Premium Baby Leaf Mix**	50g	75g	100g
Creme Fraiche 7)**	100g	150g	200g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	894g	100g
Energy (kJ/kcal)	5950/1422	666/159
Fat (g)	82	9
Sat. Fat (g)	33	4
Carbohydrate (g)	136	15
Sugars (g)	47	5
Protein (g)	48	5
Salt (g)	5.73	0.64

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

5) Crustaceans 7) Milk 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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1



Potatoes On

If you would like to, you could prep the dessert first, or even make it entirely in advance (depending on whether you would like to eat it hot or cold). Otherwise, follow the steps in the order they've been written.

Preheat your oven to 200C. Chop the **potatoes** into 2cm chunks (no need to peel). Pop the chunks onto a large, low-sided, wide baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. When your oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway. **TIP:** Use two baking trays if necessary, you want the chunks nicely spread out.

4



Pil Pil Time

When there are 5-6 mins of **potato** cooking time remaining, heat the **olive oil for the pil pil** (see ingredients for amount) in a large frying pan on medium heat. When hot, add the **chorizo** and fry until it starts to brown, 1-2 mins **TIP:** It will release a lovely red oil which is full of flavour. Then, add the **prawns**, season with **salt** and **pepper** and cook for 2-3 mins. Add the remaining **garlic** and **chilli flakes**, stir-fry until fragrant, 1 min. Once cooked, remove the pan from the heat and squeeze in some **lemon**. **IMPORTANT:** Wash your hands and equipment after handling raw prawns. The prawns are cooked when pink on the outside and opaque in the middle.

2



Get Prepped

Zest and halve the **lemon**. Peel and grate the **garlic** (or use a garlic press). Cut the **ciabatta** in half and then into triangles. Pour the **olive oil for the dressing** (see ingredients for amount) into a medium bowl, squeeze in some **lemon juice** and season with **salt** and **pepper**. Mix well then leave your **dressing** aside for now.

5



Finish Up

Meanwhile, pop the **ciabatta triangles** onto a baking tray. Drizzle generously with **oil** then slide them onto the middle shelf of your oven to toast until golden, 5-6 mins. Add the **baby leaf mix** to the dressing bowl, toss to coat. If you have any **lemon** left, cut them into wedges. Reheat the **bravas sauce** if necessary.

3



Make the Bravas Sauce

Heat a drizzle of **oil** in a medium saucepan on medium heat. Add **half** of the **garlic** and stir-fry gently until fragrant, 30 secs. Then add the **passata**, **chicken stock paste**, **sugar for the sauce** (see ingredients for amount), a squeeze of **lemon** and **half** the **chilli flakes** (add less if you don't like too much heat). Season with **salt** and **pepper**, stir to combine. Bring to a boil, then reduce the heat and simmer gently until thickened, 5-6 mins. When ready, taste and season with more **salt**, **pepper** or **lemon juice** if needed. Cover to keep warm and remove from the heat.

6



Time for Tapas

When everything is ready, spoon the **gambas** and **chorizo pil pil** into small bowls, along with all its lovely **red oil** (it is delicious for dunking your **bread** into). Sprinkle over the **lemon zest**. Divide the **potatoes** between your plates. Pour the **bravas sauce** over the **potatoes** and finish with a dollop of **creme fraiche**. Serve the **baby leaf salad**, **ciabatta dippers** and any remaining **lemon wedges** alongside. Spanish style **tapas** heaven.

Enjoy!



Honeyed Plum Tart with Chocolate Drizzle

Dinner & Dessert 30 Minutes

33



Plum



Honey



Puff Pastry Sheet



Chocolate Chips



Creme Fraiche

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Mixing Bowl, Baking Tray, Baking Paper, Heatproof Bowl and Small Saucepan.

Ingredients

	2P	3P	4P
Plum**	2	3	4
Honey	2 sachets	3 sachets	4 sachets
Puff Pastry Sheet 13)**	½ roll	1 roll	1 roll
Chocolate Chips 11)**	50g	100g	100g
Crème Fraîche 7)**	50g	75g	100g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	211g	100g
Energy (kJ/kcal)	2370 / 566	1125 / 269
Fat (g)	33	16
Sat. Fat (g)	18	9
Carbohydrate (g)	64	30
Sugars (g)	36	17
Protein (g)	6	3
Salt (g)	0.45	0.21

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 11) Soya 13) Gluten

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1



Get Prepped

Preheat your oven to 200°C. Halve the **plums**, remove the stone and slice the halves into 1cm wide slices. Pop them in a bowl and add the **honey**. Mix together and leave to macerate for 5-10 mins. **TIP:** *This will soften the plums slightly.*

2



Baaake!

Once the time is up, unroll your **pastry** (see ingredients for the amount) and place it onto a baking tray lined with baking paper. Arrange the **plum slices** side by side on the pastry sheet in a single layer. Leave the sugary liquid in the bowl - we'll use it at the end as a glaze. Bake the **tart** on the top shelf of your oven until the **pastry** is golden and the **plums** soft, 15-20 mins.

3



Finish and Serve

Ten minutes before the **tart** is cooked, fill a small saucepan with **water** about 3cm deep and bring it to a gentle boil on medium-high heat. Put the **chocolate chips** into a large heatproof bowl. Set the bowl above the pan of **water** (if the bowl touches the water, just pour a little water out - you don't want it touching). Heat, stirring occasionally, until the **chocolate** has melted to a smooth liquid. Set the bowl aside. Once the **tart** is cooked, remove it from your oven. Spoon the **sugary syrup** left in your bowl over the **plums** as a shiny glaze. Slice it up and serve with the **chocolate drizzled** over and spoonful of **crème fraîche** alongside.

Enjoy!