



Chorizo and Potato Hash

with parsley aioli

35 – 40 mins

1



Chorizo



Bell Pepper



Garlic



Parsley



Potatoes



Onion



Scallion



Balsamic Vinegar



Cherry Tomatoes



Aioli

Pantry Items: Sugar, Salt, Pepper, Oil



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, grater

Ingredients

	2P	4P
Chorizo	90 g	180 g
Bell Pepper	1 unit	2 units
Garlic	1 unit	2 units
Parsley	5 g	10 g
Potatoes	600 g	1200 g
Onion	1 unit	2 units
Scallion	2 units	4 units
Balsamic Vinegar	1 sachet	2 sachets
Cherry Tomatoes	250 g	500 g
Aioli	1 sachet	2 sachets

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	390.2 kJ/ 93.3 kcal
Fat (g)	4.3 g
Sat. Fat (g)	1 g
Carbohydrate (g)	11.7 g
Sugars (g)	2.7 g
Protein (g)	2.9 g
Salt (g)	0.3 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

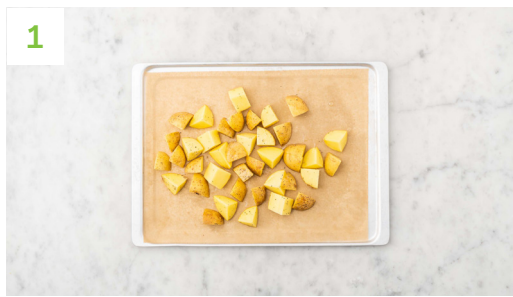
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Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pop onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



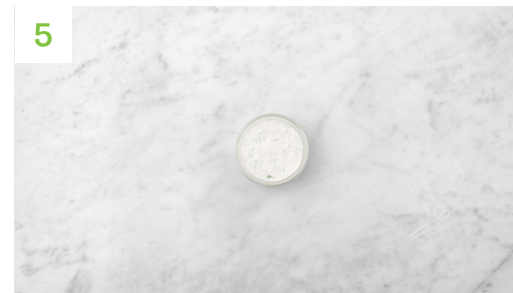
Cook the Chorizo

- Return the pan to medium-high heat with another drizzle of **oil**.
- When hot, fry the **bell pepper** until softened, stirring occasionally, 3-4 mins.
- Add the **chorizo** and half the **garlic**.
- Cook the **chorizo** until browned, 3-4 mins.
- Season with **salt** and **pepper**.



Get Prepped

- Meanwhile, halve the **bell pepper** and discard the core and seeds. Chop into 1cm pieces.
- Halve, peel and thinly slice the **onion**.
- Halve the **tomatoes**.
- Finely chop the **parsley**. Thinly slice the **scallion**.
- Peel and grate the **garlic** (or use a garlic press).



Make Your Aioli

- Meanwhile, add the **aioli**, **half** the **parsley** and remaining **garlic** to a small bowl.
- Stir together to combine.



Caramelize the Onions

- Place a large pan over medium heat with a drizzle of **oil**.
- Once hot, cook the **onion**, stirring often, until slightly softened, 2-3 mins.
- Add **balsamic vinegar** and 1 tsp **sugar** (per 2P). Season with **salt**.
- Cook, stirring occasionally, until dark golden brown, 7-8 mins.
- Transfer the **onion** from the pan and cover to keep warm. Wipe the pan clean.



Finish and Serve

- Add **potatoes**, **tomatoes**, **half** the **scallion** and remaining **parsley** to the pan with the **chorizo**.
- Stir together and cook until warmed through, 1-2 mins.
- Divide the hash between bowls and top with the caramelized **onion**.
- Dollop on a helping of **parsley aioli**.
- Finish with a sprinkling of the remaining **scallion**.

Enjoy!