



# Chorizo and Potato Hash with parsley aioli

Classic 35-40 mins

1



Chorizo



Balsamic Vinegar



Garlic



Scallion



Cherry Tomatoes



Bell Pepper



Potatoes



Parsley



Aioli



Onion

Pantry Items: Salt, Sugar, Pepper, Oil

## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Cooking tools you will need

Grater, Baking Sheet with Baking Paper

## Ingredients

	2P	4P
Chorizo	100 g	200 g
Balsamic Vinegar	1 sachet	2 sachets
Garlic	1 unit	2 unit
Scallion	1 unit	2 unit
Cherry Tomatoes	125 g	250 g
Bell Pepper	1 unit	2 unit
Potatoes	400 g	800 g
Parsley	10 g	20 g
Aioli	1 sachet	2 sachets
Onion	1 unit	2 unit

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	511 g	100 g
Energy (kJ/kcal)	2306.6 kJ/ 551.3 kcal	451.4 kJ/ 107.9 kcal
Fat (g)	29.5 g	5.8 g
Sat. Fat (g)	6 g	1.2 g
Carbohydrate (g)	53 g	10.4 g
Sugars (g)	12.7 g	2.5 g
Protein (g)	18.1 g	3.5 g
Salt (g)	1.9 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

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

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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

## Contact

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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 (peeling optional).
- Pop the chunks 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 halfway through.

**TIP:** Use two baking trays if necessary.



## Cook the Chorizo

- Heat the same pan with another drizzle of **oil** over medium-high heat.
- When hot, add the **pepper**. Cook, stirring occasionally, until softened, 3-4 mins.
- Add the **chorizo** and remaining **garlic**. Cook the **chorizo** for 3-4 mins, until browned. Season with **salt** and **pepper**.



## Get Prepped

- Meanwhile, halve the **bell pepper** and discard the core and seeds. Slice into thin strips, then chop into roughly 1cm pieces. Halve, peel and thinly slice the **onion**.
- Finely chop **parsley**. Thinly slice **scallions**. Halve the **tomatoes**. Peel and grate the **garlic** (or use a garlic press).
- Stir together the **aioli**, half the **parsley** and half the **garlic** (double for 4p), in a small bowl. Set aside.



## Finish and Serve

- Add roasted **potatoes**, **tomatoes**, half the **scallions** and remaining **parsley** to the pan with **chorizo**. Stir together.
- Divide hash between bowls and top with caramelized **onions**.
- Dollop with **parsley aioli** and sprinkle remaining **scallions** over the top.

Enjoy!



## Caramelize the Onions

- Heat a drizzle of **oil** in a large pan over medium heat.
- Add the **onions**. Cook, stirring often, until slightly softened, 2-3 mins.
- Add **balsamic vinegar** and 1 tsp **sugar** (double for 4p). Season with **salt**. Cook, stirring occasionally, until dark golden brown, 7-8 mins.
- Remove pan from heat. Transfer the **onions** to another small bowl and set aside. Carefully wipe pan clean.