



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



4

## Chorizo Salad

Satisfying potatoes, a simple dressing, fresh veggies, crunchy almonds and savoury, delicious pork chorizo. Seconds, please!

25 minutes

4 servings

Pork

### Product Spotlight: Almonds

Almonds are a nutritional powerhouse. They pack in loads of fibre, healthy fats, vitamins and minerals. And oh yeah, they're delicious too!



*Prefer a warmer dish?*

*For a warmer dish, try this; boil the potatoes. Dice capsicum, slice shallot and snow peas. Slice and fry the chorizo along with the veggies, then add drained boiled potatoes to the frypan at the end. Serve with salad leaves and feta on the side.*

## FROM YOUR BOX

BABY POTATOES	800g
SHALLOT	1
GOURMET SALAD MIX	1 bag (200g)
GREEN CAPSICUM	1
SNOW PEAS	1/2 bag (125g) *
AVOCADO	1
FETA	1/2 block *
ALMONDS	1 packet (50g)
CHORIZO	1 packet (250g)

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

olive oil, salt, pepper, red wine vinegar (or other), smoked paprika, sugar

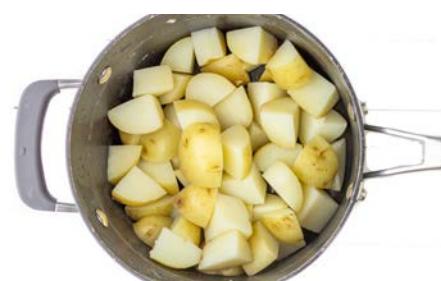
## KEY UTENSILS

frypan, saucepan

## NOTES

If preferred, toss the potatoes with oil, salt and pepper and roast in the oven.

**No pork option - chorizo is replaced with smoked chicken breast.** Slice and cook as per the recipe.



### 1. COOK THE POTATOES

Roughly dice potatoes, place in a saucepan and cover with water (see notes). Bring to the boil and simmer for 10 minutes or until tender. Drain and run under cold water.



### 2. MAKE THE DRESSING

In a bowl, whisk together **1/2 tsp sugar, 1 tsp paprika, 3 tbsp olive oil, 1 tbsp vinegar, salt and pepper**. Thinly slice (or chop) shallot and stir through. Set aside.



### 3. PREPARE THE SALAD

Tip salad leaves into a large bowl. Slice and add capsicum, snow peas and avocado. Dice feta. Toss together.



### 4. TOAST ALMONDS (OPTIONAL)

Roughly chop almonds. Toast in a pan over medium-high heat for 1-2 minutes or until golden. Remove and set aside. Keep pan.



### 5. COOK THE CHORIZO

Reheat frying pan over medium-high heat. Slice and add chorizo. Cook for 2-3 minutes each side until golden.



### 6. FINISH AND PLATE

Divide salad, potatoes and chorizo between plates. Scatter over almonds and dress to taste.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

