



Product Spotlight: The Farm House

The Farm House is a family-owned butchery, smokehouse and charcuterie located just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



Chorizo Tapas Platter

Spanish style tapas dish with roasted baby potatoes, delicious mildly spiced chorizo, crunchy veggies and a smooth capsicum Romesco dip sauce.



30 minutes



2 servings



Pork

Serve more!

Expecting people over? Stretch out this dish by adding some fresh bread, hummus, falafels, a fresh tomato & red onion salad along with some cheeses!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	52g	113g	70g

FROM YOUR BOX

BABY POTATOES	400g
ROSEMARY SPRIG	1
CAPSICUM STRIPS	1 tub
FLAKED ALMONDS	1 packet (40g)
CELERY STICK	1
TOMATOES	2
OLIVES	1 jar
RED CABBAGE	1/4
CHORIZO	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar

KEY UTENSILS

oven tray, stick mixer, frypan or BBQ hot plate

NOTES

If you're short on time – this dish is also yummy with boiled potatoes which cook more quickly!

You can also just drain the capsicum and toss with the cooked potatoes if you prefer!



1. ROAST THE POTATOES

Set oven to 220°C (see notes).

Quarter baby potatoes and chop rosemary leaves. Toss with **oil and salt** on a lined oven tray. Roast for 25 minutes or until golden and tender.



2. MAKE THE SAUCE

Drain capsicum strips and place in a jug with flaked almonds, **1/2 tbsp vinegar and 2 tbsp olive oil**. Blend, using a stick mixer until smooth (see notes). Season well with **salt and pepper** to taste.



3. PREPARE FRESH INGREDIENTS

Cut celery into sticks, wedge tomatoes and drain olives. Finely shred cabbage. Arrange on a platter with sauce (allow some space for remaining ingredients).



4. COOK THE CHORIZO

Heat a frypan or BBQ hot plate over medium-high heat. Slice chorizo on an angle and cook for a few minutes until golden on both sides.



5. ASSEMBLE THE PLATTER

Finish off the platter with roasted potatoes and chorizo. Serve at the table.



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