

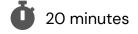




Chorizo & Sunny Eggs

with Croutons

A delicious salad tossed in a mashed avocado dressing and served topped with fried chorizo, boiled eggs and crunchy croutons - a winning combination.





2 servings



Make it family friendly

Make this dish more family friendly. Use the chorizo, eggs & cherry tomatoes to make a simple fry-pan frittata served with salad & croutons. Alternatively,, add some cooked pasta as a base & serve all ingredients on a platter for everyone to assemble their own plate.

FROM YOUR BOX

FREE-RANGE EGGS	2-4
GREEN BEANS	1 packet (150g)
AVOCADO	1
CHERRY TOMATOES	1 packet (200g)
PURPLE CARROT	1
MESCLUN LEAVES	1/2 bag (60g) *
CHORIZO 🍧	1 packet
SPRING ONIONS	2
WHOLEMEAL BREAD ROLLS	2-pack
* HALLOUMI	1 packet (150g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, 1 small garlic clove

+ smoked paprika for no pork & Veg option.

KEY UTENSILS

saucepan, large frypan

NOTES

No pork option - chorizo is replaced with chicken schnitzels. Rub with 1 tsp smoked paprika and cook for 5 minutes on each side. Slice and add to salad to serve.

No gluten option - bread is replaced with GF bread.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. COOK THE EGGS & BEANS

Bring a saucepan with water to the boil. Add eggs and boil for 7 minutes. Trim, halve and add green beans for the last 3 minutes of cooking. Drain and cool under running water. Peel eggs.



2. MAKE AVOCADO DRESSING

Dice avocado and add to a bowl with 1 small crushed garlic clove and 1 tbsp olive oil. Roughly mash to combine and season to taste with salt and pepper.



3. PREPARE THE SALAD

Halve tomatoes and grate purple carrot. Add to bowl along with mesclun leaves and beans. Toss with avocado dressing.



4. COOK THE CHORIZO

Heat a large frypan with **oil** over mediumhigh heat. Slice and add chorizo and spring onions. Cook for 3-5 minutes or until golden. Set aside on a plate, leaving oil in the pan over medium heat.

** VEG OPTION - Slice or dice halloumi and toss with 1/2 tsp smoked paprika. Cook as per instructions above.



5. MAKE THE CROUTONS

Tear/slice bread (use to taste) into bitesized pieces and toss in the heated pan for 3-5 minutes or until golden and crunchy. Add more **oil** if needed.



6. FINISH AND SERVE

Serve salad topped with chorizo, crunchy croutons and eggs.

VEG OPTION - Serve salad topped halloumi, crunchy croutons and eggs.

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 O481 072 599 or send an email to hello@dinnertwist.com.au



