



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Holy Smoke Chorizo


Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients. They share our strong beliefs in supporting our local community and the chorizo is nitrate free.



## 2 Chorizo Tapas Platter

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

 25 minutes

 2 servings



 Pork

21 December 2020

*Serve more people!*

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

## FROM YOUR BOX

BABY POTATOES	400g
ROSEMARY SPRIG	1
CAPSICUM STRIPS	1 tub
ALMOND MEAL	1 packet (20g)
CELERY STICK	1
TOMATOES	2
OLIVES	1 packet
SHREDDED RED CABBAGE	1/2 bag (100g) *
CHORIZO 	1 packet
 PASTURED EGGS	6-pack

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

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


## KEY UTENSILS

oven tray, stick mixer, grill, frypan or barbecue 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!

**No pork option - chorizo is replaced with smoked Portuguese chicken breast.** No need to cook - just slice and serve on the platter!

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



### 1. ROAST THE POTATOES


Set oven to 220°C (see notes).

Quarter baby potatoes and toss with **oil**, **salt** and rosemary on a lined oven tray. Roast for 20 minutes or until golden and tender.



### 4. COOK THE CHORIZO

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

 **VEG OPTION - Bring a saucepan of water to the boil. Add eggs and cook for 6-7 minutes. Cool under running water then peel.**



### 2. MAKE THE SAUCE

Drain capsicum strips and place in a jug with almond meal, **1 tsp vinegar** and **1 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. Arrange on a platter with red cabbage and sauce (allow some space for remaining ingredients).



### 5. ASSEMBLE THE PLATTER

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

 **VEG OPTION - Finish off the platter with roasted potatoes and quartered eggs. Serve at the table.**

**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](mailto:hello@dinnertwist.com.au)

