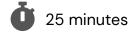






Chorizo Tapas Platter

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





4 servings



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	800g
ROSEMARY SPRIG	1
CAPSICUM STRIPS	1 tub
ALMOND MEAL	1 packet (40g)
SUGAR SNAPS	1 packet (150g)
CELERY STICKS	2
TOMATOES	2
OLIVES	1 packet
CHORIZO 🍧	1 packet
AVOCADO	1
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, large 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.



2. MAKE THE SAUCE

Drain capsicum strips and place in a jug with almond meal, 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

Trim and slice sugar snaps, cut celery into sticks, wedge tomatoes and drain olives. Arrange on a platter with the sauce (allow some space for remaining ingredients).

VEG OPTION - Follow instructions above and quarter avocado.



4. COOK THE CHORIZO

Heat a large 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.



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.





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