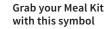


Grilled American Prawns & Chorizo Potato Salad

with Mustard Cider Apple Coleslaw

GRILL KIT











Slaw Mix

Mustard Cider Dressing





All-American Spice Blend

Peeled Prawns





Lemon

Mild Chorizo



Parsley



Mayonnaise



Prep in: 25-35 mins Ready in: 35-45 mins



If this doesn't scream Summer, then we don't know what does. It's packed with BBQ-friendly ingredients that will crisp up to perfection, including all-American prawns, a chorizo potato salad and a bountiful apple coleslaw, perfect for sharing!

Pantry items Olive Oil

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper

Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
chat potatoes	1 bag (400g)	1 bag (800g)
apple	1/2	1
slaw mix	1 small bag	1 large bag
mustard cider dressing	1 packet	2 packets
peeled prawns	1 packet (200g)	2 packets (400g)
All-American spice blend	1 sachet	2 sachets
lemon	1/2	1
mild chorizo	1 packet (250g)	2 packets (500g)
parsley	1 bag	1 bag
mayonnaise	1 packet (40g)	1 packet (80g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3193kJ (763Cal)	489kJ (117Cal)
Protein (g)	41.7g	6.4g
Fat, total (g)	45.7g	7g
- saturated (g)	12.2g	1.9g
Carbohydrate (g)	43.1g	6.6g
- sugars (g)	17.2g	2.6g
Sodium (mg)	2735mg	419mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the potatoes

- Preheat BBQ to high heat. Preheat oven to 220°C/200°C fan-forced. Cut chat potatoes into thin rounds.
- Place chat potatoes, a drizzle of olive oil and a pinch of salt and pepper on an oven tray lined with baking paper.
- Toss to coat, then bake until tender and golden, 20-25 minutes.



Make the slaw

- While the potatoes are cooking, thinly slice apple (see ingredients).
- In a medium bowl, combine slaw mix, apple, mustard cider dressing and a drizzle of olive oil and toss to coat. Season to taste.
- In a second medium bowl, combine peeled prawns, All-American spice blend and a drizzle of olive oil.

TIP: Toss the slaw just before serving to keep the slaw crisp.

TIP: This is a mild spice blend, but use less if you're sensitive to heat!



Cook the chorizo

- Cut lemon in half.
- When the BBQ is hot, grill lemon, cut-side down, until charred, 1-2 minutes.
- Meanwhile, grill mild chorizo until charred and cooked through, 4-6 minutes each side. Allow to cool slightly then cut into half-moons. Transfer to a third medium bowl.

No BBQ? Roughly chop mild chorizo. In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook lemon cut-side down until charred, 3-4 minutes. Set aside. Cook mild chorizo, tossing, until golden, 8 minutes.



Cook the prawns

 When the potatoes are ready, grill prawns until pink and starting to curl up, 2-3 minutes each side. Transfer to a serving plate.

No BBQ? Return frying pan to medium-high heat with a drizzle of olive oil. Cook prawns, tossing, until pink and starting to curl up, 3-4 minutes.



Make the potato salad

- · Roughly chop parsley.
- To the bowl with the chorizo, add mayonnaise, roast potatoes and half the parsley. Toss to combine and season with pepper.



Serve up

- Squeeze grilled lemon over prawns and sprinkle with remaining parsley.
- Bring the American BBQ prawns, chorizo potato salad and mustard cider apple slaw to the table. Enjoy!

