



Grilled American Prawns & Chorizo Potato Salad with Mustard Cider Apple Coleslaw

GRILL KIT

Grab your Meal Kit with this symbol



Chat Potatoes



Apple



Slaw Mix



Mustard Cider Dressing



Peeled Prawns



All-American Spice Blend



Lemon



Mild Chorizo



Parsley



Mayonnaise

Recipe Update

We've replaced the deluxe slaw mix in this recipe with slaw mix due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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

Eat Me First

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

	2 People	4 People
olive oil*	refer to method	refer to method
chat potatoes	1 bag (400g)	1 bag (800g)
apple	½	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	½	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.

1



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**.

4



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.

2



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!

5



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**.

3



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.

6



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!

We're here to help!

Scan here if you have any questions or concerns



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