



Smokey Chicken & Chorizo Patatas Bravas

with Cherry Tomato Salad

FAST & FANCY

Grab your Meal Kit with this symbol



Mild Chorizo



Roasted Potatoes With Garlic Herb Butter



Cheddar Cheese



Chicken Tenderloins



Paprika Spice Blend



Snacking Tomatoes



Spinach & Rocket Mix



Mayonnaise

Prep in: 10-20 mins
Ready in: 20-30 mins

Eat Me Early

Succulent chicken flavoured from our earthy paprika spice blend plus some honey sweetness pairs perfectly with our bright tomato salad. Forgot the typical roast potato side and impress your family with our cheesy chorizo speckled patatas bravas!

Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic)

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

Medium or large baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet	2 packets
roasted potatoes with garlic herb butter	1 medium packet	2 medium packets
Cheddar cheese	1 medium packet	1 large packet
chicken tenderloins	1 medium packet	2 medium packets OR 1 large packet
paprika spice blend	1 medium sachet	2 medium sachets
honey*	½ tbs	1 tbs
snacking tomatoes	1 medium packet	2 medium packets
spinach & rocket mix	1 medium packet	2 medium packet
vinegar* (white wine or balsamic)	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4111kJ (983Cal)	667kJ (159Cal)
Protein (g)	67.9g	11g
Fat, total (g)	64.6g	10.5g
- saturated (g)	20.5g	3.3g
Carbohydrate (g)	30.6g	5g
- sugars (g)	8.3g	1.3g
Sodium (mg)	2565mg	416mg
Dietary Fibre (g)	6.3g	1g

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



Make the chorizo patatas bravas

- Preheat oven to **220°C/200°C fan-forced**. Roughly chop **mild chorizo**.
- Prick a few holes in **roasted potatoes with garlic herb butter** container. Microwave **potatoes** until soft and steaming, **4-5 minutes**.
- Transfer **potatoes** to a baking dish and lightly crush with a potato masher. Sprinkle over **chorizo** and roast until lightly browned and just cooked through, **10 minutes**.
- Remove baking dish from oven, sprinkle with **Cheddar cheese** and bake until cheese is melted and golden, **5 minutes**.

3



Toss the salad

- While chicken is cooking, halve **snacking tomatoes**.
- In a large bowl, combine **snacking tomatoes, spinach & rocket mix** and a drizzle of **olive oil** and **vinegar**. Season.

2



Cook the chicken

- Meanwhile, in a medium bowl, combine **chicken tenderloins, paprika spice blend**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chicken tenderloins** until browned and cooked through, **3-4 minutes** each side.
- Remove from heat and add the **honey** and a splash of **water**, tossing to coat.

TIP: Chicken is cooked through when it is no longer pink inside.

4



Serve up

- Divide smokey chicken, chorizo patatas bravas and cherry tomato salad between plates.
- Serve with **mayonnaise**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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