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## Spanish Chorizo & Avocado Salad with Fetta Cheese

Think of this as Caesar Salad 2.0. Sure, there are some familiar elements, a gooey soft boiled egg for example. But by the time you've added chorizo, creamy cannellini beans and avocado... well, let's just say you'll find it hard to go back to version 1.



**Prep:** 15 mins

**Cook:** 20 mins

**Total:** 35 mins



level 1

### Pantry Items



Eggs



Olive Oil



Balsamic  
Vinegar



Beetroot



Mild Chorizo



Rosemary



Garlic



Avocado



Fetta Cheese



Baby Spinach  
Leaves



Cannellini Beans

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2P	4P	Ingredients
2	4	eggs *
1½ tbs	3 tbs	olive oil *
1	2	beetroot, peeled & cut into matchsticks
1	2	mild chorizo, thinly sliced at an angle
1 bunch	2 bunches	rosemary, leaves picked & finely chopped
1 clove	2 cloves	garlic, peeled & crushed
1 tbs	2 tbs	balsamic vinegar *
1	2	avocado, peeled & sliced
1 block	2 blocks	fetta cheese, crumbled
1 bag	2 bags	baby spinach leaves
1 tin	2 tins	cannellini beans, drained & rinsed

⊕ Ingredient features in another recipe

\* Pantry Items

🌿 Pre-preparation

#### Nutrition per serve

Energy	3220	Kj
Protein	36.6	g
Fat, total	56.7	g
-saturated	17.6	g
Carbohydrate	22.9	g
-sugars	6	g
Sodium	1710	mg



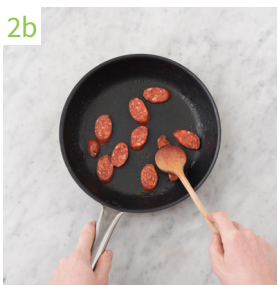
**You will need:** *chef's knife, chopping board, vegetable peeler, garlic crusher, colander, medium saucepan, slotted spoon, medium frying pan and medium bowl.*

**1** Bring a medium saucepan of water to a simmer. Carefully add the **eggs** and cook for **6 minutes** for soft-boiled. Remove using a slotted spoon, rinse under cold water and set aside.

**Tip:** make sure the eggs are at room temperature when you add them into the water or they might crack!



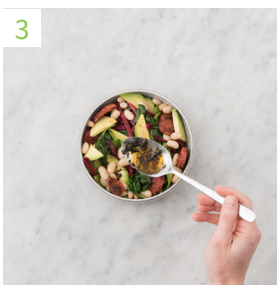
**2** Meanwhile, heat ⅓ of the **olive oil** in a medium frying pan over a medium-high heat. Add the **beetroot** and cook for **3-4 minutes**, or until slightly softened. Remove from the pan and transfer to a medium bowl. Add the remaining olive oil to the pan and add the **mild chorizo**. Cook for **5-6 minutes**, or until crispy. Leaving the oil in the pan, remove the chorizo pieces and transfer to the bowl containing the beetroot. Remove the pan from the heat and add the **rosemary** and **garlic**. Cook for **1 minute**, or until fragrant, and then add the **balsamic vinegar**. Season with **salt** and **pepper** and set aside – this will be used to dress your salad.



**3** Add the **avocado**, **fetta cheese**, **baby spinach leaves**, and **cannellini beans** to the beetroot and chorizo. Pour over the warm chorizo dressing, season with salt and pepper and toss to coat.

**4** When your eggs are cool enough to touch, peel off the shells and cut in half.

**5** To serve, divide the chorizo salad between plates and top each one with a soft boiled egg. Enjoy!



**Did you know?** The word “chorizo” is believed to have been derived from the Latin word for “salted”.