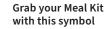


Easy Chorizo & Potato Traybake with Spinach, Fetta & Almonds











Cherry Tomatoes





Chopped Potato

Mild Chorizo



Roasted Almonds

Baby Spinach





Fetta Cubes

Balsamic Glaze

Pantry items Olive Oil



Hands-on: 10-20 mins Ready in: 35-45 mins



This four-step recipe is a weeknight wonder, with most of the magic happening in the oven. Bring the chorizo and veggies together with all the good stuff: almonds for crunch, fetta for creaminess, and balsamic glaze for sweetness and acidity.

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper

Inaredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
zucchini	1	2	
cherry tomatoes	1 punnet	2 punnets	
chopped potato	1 bag	2 bags	
mild chorizo	1 packet (250g)	2 packets (500g)	
roasted almonds	1 medium packet	1 large packet	
baby spinach leaves	1 medium bag	1 large bag	
fetta cubes	1 medium packet	1 large packet	
balsamic glaze	drizzle	drizzle	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kj)	2884kJ (689Cal)	524kJ (125Cal)
Protein (g)	41.2g	7.5g
Fat, total (g)	39.8g	7.2g
- saturated (g)	13.6g	2.5g
Carbohydrate (g)	37.6g	6.8g
- sugars (g)	11.3g	2.1g
Sodium (mg)	1887mg	343mg

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.



Roast the veggies

- · Preheat oven to 220°C/200°C fan-forced.
- · Roughly chop zucchini. Halve the cherry tomatoes. Place zucchini, tomatoes, and chopped potato on a lined oven tray. Drizzle with olive oil and season with salt and pepper. Toss to coat.
- Roast for **10 minutes** (the veggies will finish cooking in step 2!).

TIP: If your oven tray is crowded, divide the veggies between two trays.



Bring it all together

- Roughly chop **roasted almonds** (or leave them whole to save time!).
- When veggies and chorizo are done, add baby spinach leaves and almonds to tray. Toss to combine.



Add the chorizo

- While veggies are roasting, roughly chop mild chorizo.
- Remove veggies from oven, then add chorizo to tray. Bake until veggies are tender and chorizo is cooked through, 15-20 minutes.



Serve up

- Divide chorizo, potato and almond traybake between plates.
- Top with crumbled **fetta cubes**.
- Drizzle with balsamic glaze to serve.

Enjoy!



