



Easy Chorizo & Potato Traybake

with Spinach, Fetta & Almonds

Grab your Meal Kit with this symbol



Zucchini



Cherry Tomatoes



Chopped Potato



Mild Chorizo



Roasted Almonds



Baby Spinach Leaves



Fetta Cubes



Balsamic Glaze

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

Naturally Gluten-Free
Not suitable for coeliacs

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, feta for creaminess, and balsamic glaze for sweetness and acidity.

Recent harsh weather conditions have impacted some of the veggies grown by our farmers. We've replaced capsicum with cherry tomatoes, and the zucchini may be a little smaller than usual. The quality and freshness is still the same, and the recipe will be just as delicious!

Pantry items

Olive Oil

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

Ingredients

	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.

1



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.

3



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.

2



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**.

4



Serve up

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

Enjoy!

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