



Creamy Potato & Chorizo Salad

with Tomato & Rocket

Grab your Meal Kit with this symbol



Potato



Chicken-Style Stock Powder



Mild Chorizo



Chives



Lemon



Tomato



Sour Cream



Garlic Aioli



Spinach & Rocket Mix

Hands-on: 10 mins
Ready in: 15 mins

You've had potato salad, but have you had one with chorizo in it? Ready in only 15 minutes, this creamy and filling salad can be prepped the day before to take to lunch the next day, or made on the spot for an instant meal.

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

Medium saucepan · Medium frying pan

Ingredients

	2 People
olive oil*	refer to method
potato	2
chicken-style stock powder	1 sachet (10g)
mild chorizo	1 packet
chives	1 bag
lemon	½
tomato	2
sour cream	1 medium packet
garlic aioli	1 packet (50g)
spinach & rocket mix	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3164kJ (756Cal)	583kJ (139Cal)
Protein (g)	27.1g	5g
Fat, total (g)	53g	9.8g
- saturated (g)	18.4g	3.4g
Carbohydrate (g)	40.5g	7.5g
- sugars (g)	11.3g	2.1g
Sodium (mg)	2053mg	378mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the potato

Boil the kettle. Cut the **potato** into large chunks. Place the **potato** in a medium saucepan, cover with boiling water and cook over a high heat until easily pierced with a knife, **10-12 minutes**. Drain, return to the pan then toss with the **chicken-style stock powder**. Set aside to cool.

2



Cook the chorizo

While the potato is cooking, roughly chop the **mild chorizo**. In a medium frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **chorizo**, tossing, until golden, **4-6 minutes**. Transfer to a plate lined with paper towel and set aside to cool.

3



Make the creamy dressing

While the chorizo is cooking, roughly chop the **chives**. Slice the **lemon** into wedges. Roughly chop the **tomato**. In a small bowl, combine the **chives, sour cream, garlic aioli** and a squeeze of **lemon juice**. Season with **salt** and **pepper**.

4



Pack & serve up

When you're ready to pack lunch, divide the dressing between two reusable containers. Top with the cooled potato and chorizo. Then, top with the tomato, **spinach & rocket mix** and any remaining lemon wedges. At lunchtime, remove lemon wedges and toss the creamy potato and chorizo salad.

Enjoy!