

Easy Chorizo, Potato & Almond Traybake

with Baby Spinach & Fetta

Grab your Meal Kit
with this symbol



Potato



Tomato



Capsicum



Mild Chorizo



Roasted Almonds



Baby Spinach
Leaves



Fetta Cubes



Balsamic Glaze

 Hands-on: **8-18 mins**
 Ready in: **35-45 mins**
 Naturally gluten-free
Not suitable for Coeliacs

This colourful meal is done in four steps and uses only one oven tray to save on washing up! With most of the magic made in the oven, it literally cooks itself. Too easy!

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
potato	2	4
tomato	1	2
capsicum	1	2
mild chorizo	1 packet	2 packets
roasted almonds	1 packet	2 packets
baby spinach leaves	1 bag (60g)	1 bag (120g)
fetta cubes	1 packet (50g)	1 packet (100g)
balsamic glaze	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3158kJ (754Cal)	538kJ (128Cal)
Protein (g)	41.3g	7g
Fat, total (g)	44.4g	7.6g
- saturated (g)	14.3g	2.4g
Carbohydrate (g)	42.9g	7.3g
- sugars (g)	16.8g	2.9g
Sodium (mg)	1889mg	322mg

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 the oven to **220°C/200°C fan-forced**. Cut the **potato** into chunks. Slice the **tomato** into wedges. Roughly chop the **capsicum**. Place the **veggies** on a lined oven tray. Drizzle with **olive oil**, season and toss to coat. Roast for **10 minutes**.

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

3



Bring it together

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

2



Add the chorizo

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

4



Serve up

Divide the chorizo, potato and almond traybake with spinach between plates. Top with the **fetta**. Drizzle with the **balsamic glaze**.

Enjoy!