

Web fid00292hero chorizopotatotacos 50

## Chorizo and Potato Tacos

with Cucumber and Capsicum Salad.



30-40min



4 Portions

Hearty and flavoursome, this dish fills tacos with the flavours of Spanish tapas - beautiful chorizo and hearty potato. Topped with a fresh, spicy salsa, creamy yoghurt and a squeeze of zingy lime, it's a fantastic family-friendly meal.

## What we send

- Lebanese cucumber
- Greek-style yoghurt <sup>7</sup>
- chorizo
- coriander, jalapeno chilli
- feta cheese <sup>7</sup>
- potato
- tortillas <sup>1</sup>
- smoked cheddar <sup>7</sup>
- onion
- lime

## What you'll require

- olive oil
- salt and pepper
- sugar

## Utensils

- baking paper
- Colander
- foil
- grater
- large frypan
- medium saucepan
- oven tray
  
- Our veggies come straight from the farm, so please wash them before cooking.

## Cooking tip

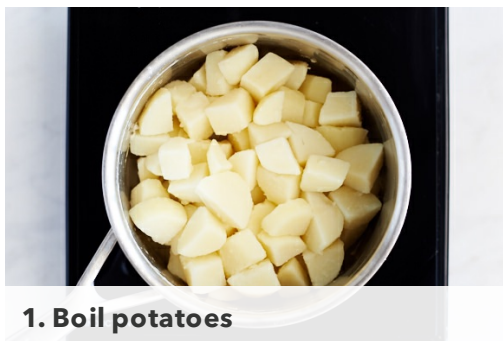
If your kids don't like chilli and coriander, omit from the salad and serve separately for the parents.

## Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

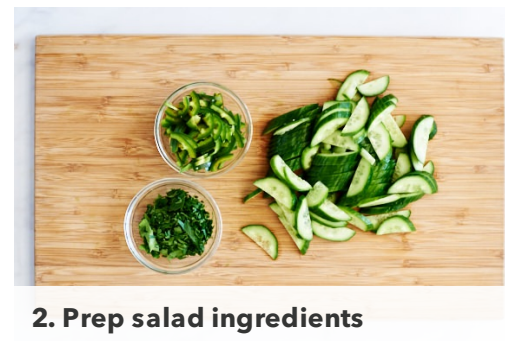
## Nutrition per serving

Energy 835.0kcal, Fat 39.6g, Proteins 31.4g, Carbs 81.5g



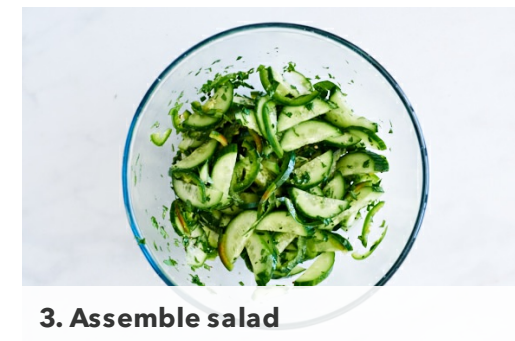
**1. Boil potatoes**

Peel the **potatoes** and cut into 2-3cm pieces. Place in a medium saucepan, cover with water and season with **sea salt**. Bring to the boil and cook for 10-12 mins until very tender. Drain and return to pan for 1 min over low heat to dry.



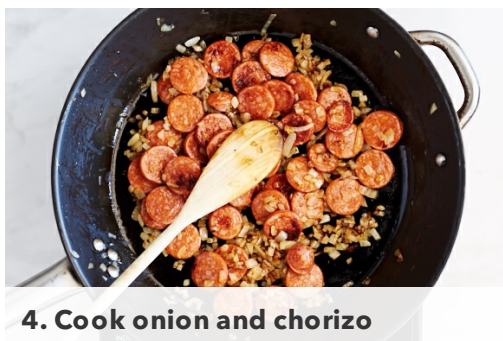
**2. Prep salad ingredients**

Meanwhile, thinly slice **jalapeno** (discard seeds for less heat if you prefer). Halve the **cucumbers** lengthwise, then thinly slice. Pick the **coriander** leaves (discard stems) and coarsely chop.



**3. Assemble salad**

Combine **chilli, cucumber** and **coriander** in a medium bowl (see cooking tip). Halve the **lime** and squeeze half over the **cucumber mixture**. Add 2 tsp **oil**, a pinch of **sugar** and season with **sea salt and pepper**. Toss to combine. If liked, crumble some **feta** through this salad for some extra zing.



**4. Cook onion and chorizo**

Finely chop the **onion**. Slice the **chorizo** into 1cm rounds. Heat 1 tbs **oil** in a large frypan over medium-high heat. Cook the onion and chorizo, stirring often, for 8-10 mins until soft and golden.



**5. Finish filling**

Preheat oven to 220C. Add the **potatoes** and 1 tbs **oil** to the **onion** and **chorizo** and cook, tossing often, for 5 mins or until potatoes are slightly crisp and golden. Add 2 tbs **water** and continue to cook for 1 min, scraping up any browned bits. Season with **sea salt** to taste. Finely grate the **cheddar**.



**6. Warm tortillas**

Brush or spray 12 **tortillas** with **oil** and place on a large oven tray lined with baking paper. Bake for 3 mins each side or until slightly puffed. Wrap in foil or a clean tea towel to keep warm. Fill tortillas with **chorizo mixture** and top with **cheddar**. Cut remaining **lime** into wedges. Serve **tacos** with **salad**, lime wedges and a dollop of **yoghurt**.