

MARLEY SPOON



Chorizo and Potato Tacos

with Cucumber Salsa



30-40min



2 Portions

Up your taco Tuesday game with this heavenly combination. We've forgone the traditional sliced chicken or grilled beef and used a mix of crisp potato, smoky chorizo and sweet onion instead. Placed in warm tortillas with a cucumber salsa and refreshing yoghurt, all you'll have to do is wrap and enjoy!

What we send

- Greek-style yoghurt ⁷
- spicy chorizo
- jalapeno, coriander
- flour tortilla ¹
- smoked cheddar ⁷
- onion
- lime
- Lebanese cucumber
- potato

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.

Allergens

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

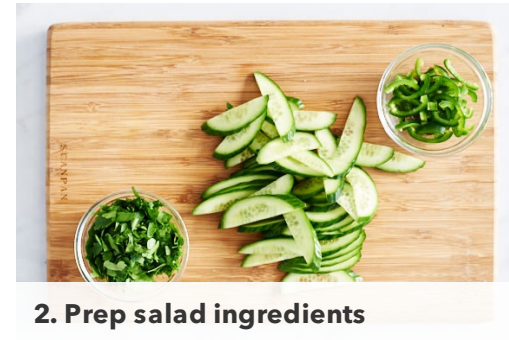
Nutrition per serving

Energy 835.0kcal, Fat 34.4g, Proteins 33.1g, Carbs 90.6g



1. Boil potatoes

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



2. Prep salad ingredients

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



3. Assemble salad

Combine the **chilli, cucumber** and **coriander** in a medium bowl (reserve chilli as a garnish if you prefer less heat). Halve the **lime** and squeeze half over the **cucumber mixture**. Add 2 tsp **oil**, a pinch of **sugar** and season with **salt and pepper**. Toss to combine.



4. Cook onion and chorizo

Finely chop the **onion**. Slice the **chorizo**. 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 the oven to 220C. Add the **potatoes** and 1 tbs **oil** to the **onion and chorizo** and cook, tossing, 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 **salt and pepper**. Meanwhile, finely grate the **cheddar**.



6. Warm tortillas

Brush or spray 6-8 **tortillas** with **oil** and place on an oven tray lined with baking paper. Bake for 3 mins each side or until slightly puffed. To keep warm, wrap in foil or a clean tea towel. 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**.