

# MARLEY SPOON



## Chorizo and Potato Tacos

with Chipotle-Tomato Salsa



20-30min



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 pick up and enjoy!



## What we send

- Lebanese cucumber
- tomato
- chorizo <sup>6,17</sup>
- tortilla <sup>1</sup>
- potato
- coriander
- mature cheddar <sup>7</sup>
- chipotle <sup>6</sup>

## What you'll require

- olive oil
- sea salt and pepper
- water

## Utensils

- baking paper
- foil
- large frypan
- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

### Cooking tip

For less heat use 1 tsp of chipotle. If you received 12 small wraps use 6 only. If not use all 4 large ones. Adding baking paper when warming wraps ensures they steam and soften, and don't harden.

### Allergens

Gluten (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

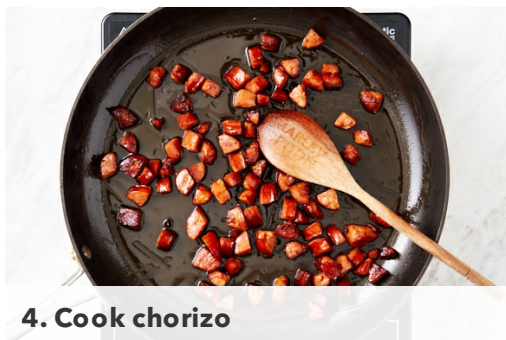
### Nutrition per serving

Energy 825kcal, Fat 44.5g, Carbs 63.3g, Proteins 39.6g



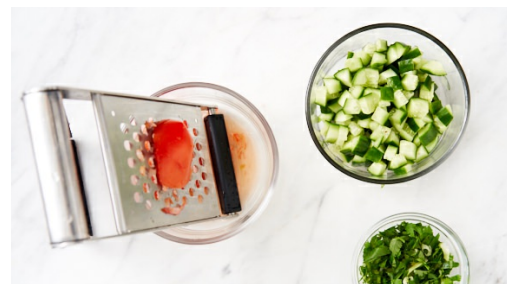
### 1. Boil potatoes

Preheat the oven to 200C. Peel the **potato** and cut into 1.5cm chunks. Put in a medium saucepan, cover with water and season with **salt**. Bring to the boil and cook for 8-10 mins until tender. Drain and return to the pan to dry. Set aside.



### 4. Cook chorizo

Quarter the **chorizo** lengthwise, then cut into 1cm chunks. Heat **2 tsp olive oil** in a large frypan over medium-high heat. Cook the chorizo for 5-7 mins, stirring regularly, until the chorizo is golden.



### 2. Prepare ingredients

Meanwhile, halve and coarsely grate the **tomato** into a bowl, discarding the skin. Finely chop the **coriander**, including the stems. Finely chop the **cucumber**.



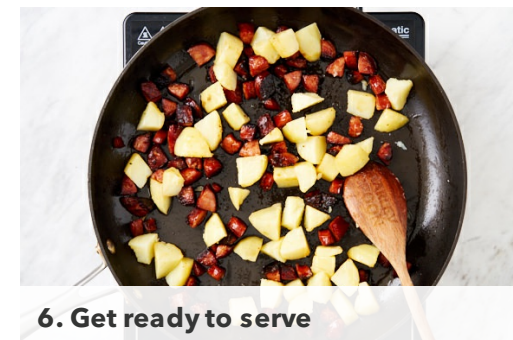
### 5. Heat wraps

Meanwhile, enclose the **wraps** (see cooking tip) well in baking paper, then foil and place in the oven for 5 mins to soften and warm through.



### 3. Prepare salsa

Combine **half the chipotle chilli** (see cooking tip) with the **grated tomato**, **1 tbs water** and season with **salt and pepper**. In a separate bowl combine the **cucumber** with **half the coriander**. Set aside.



### 6. Get ready to serve

Meanwhile, coarsely grate **half the cheddar** (the remaining cheddar won't be used in this dish). Add the **potatoes** to the **chorizo** and cook, stirring regularly, for 2 mins or until warmed through. Season to taste with **pepper**. Divide the **chorizo mixture** among the **wraps**. Scatter over the **cheese, tomato salsa, cucumber** and **remaining coriander** to serve.