

MARLEY SPOON



Chorizo and Potato Tacos

with Chipotle-Tomato Salsa



20-30min



4 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

- chorizo ^{6,17}
- tortilla ¹
- chipotle ⁶
- tomato
- Lebanese cucumber
- potato
- coriander
- mature cheddar ⁷

What you'll require

- olive oil
- sea salt and pepper
- water

Utensils

- baking paper
- foil
- large frypan
- large saucepan

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

Cooking tip

Chipotle chilli in adobo sauce is smoky rather than very spicy. But for less heat use half the chipotle. Adding baking paper when wrapping tortillas ensures they steam and soften, and don't harden.

Allergens

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

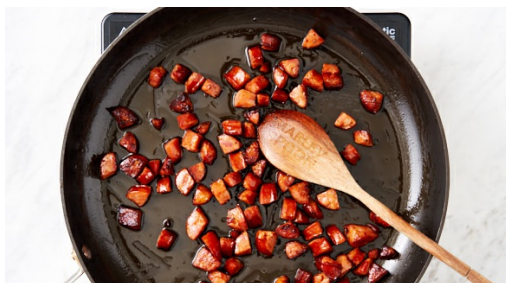
Nutrition per serving

Energy 810kcal, Fat 44.1g, Carbs 60.9g, Proteins 39.2g



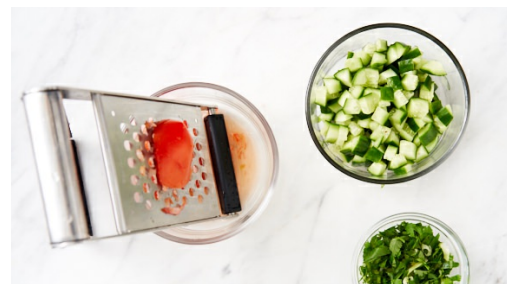
1. Boil potatoes

Preheat the oven to 200C. Peel the **potatoes** and cut into 1.5cm chunks. Put in a large 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 **1 tbs 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 **tomatoes** into a bowl, discarding the skin. Finely chop the **coriander**, including the stems. Finely chop the **cucumbers**.



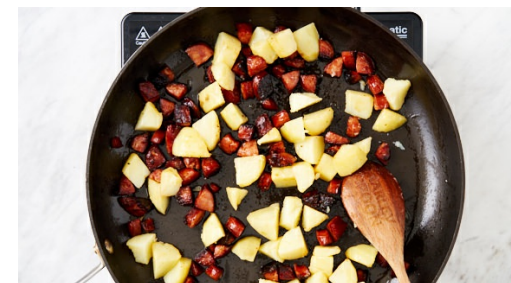
3. Prepare salsa

Combine the **chipotle chilli** (see cooking tip) with the **grated tomato**, **2 tbs water** and season with **salt and pepper**. In a separate bowl combine the **cucumber** with **half the coriander**. Set aside.



5. Heat tortillas

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



6. Get ready to serve

Meanwhile, coarsely grate the **cheddar**. 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 **tortillas**. Scatter over the **cheese**, **tomato salsa**, **cucumber** and **remaining coriander** to serve.