

DINNERLY



Chunky Chorizo Bruschetta

with Sweet Potato Gems



20-30 minutes



2 Servings

Top bruschetta with a tomato salsa and smoky Spanish sausage for a rustic dinner bursting with flavour. We've swapped basil for dill, for a twist on this Italian classic.

WHAT WE SEND

- 1 tomato
- 1 red onion
- dill
- 1 sweet potato
- 2 sourdough baby baguettes^{1,6}
- 2 chorizo sausages^{6,17}

WHAT YOU NEED

- red wine vinegar¹⁷
- olive oil
- Australian honey
- garlic clove

TOOLS

- 2 oven trays
- baking paper
- medium frypan

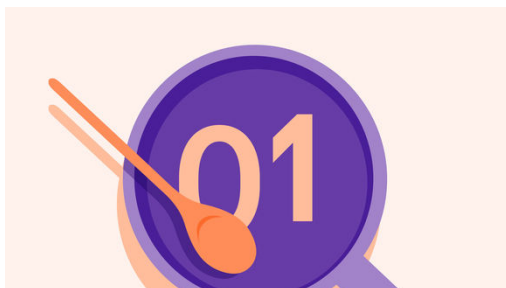
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

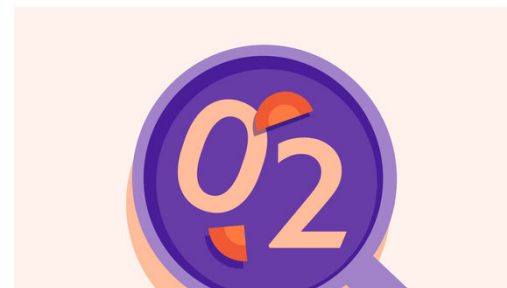
NUTRITION PER SERVING

Energy 800kcal, Fat 41.9g, Carbs 68.2g, Proteins 30.9g



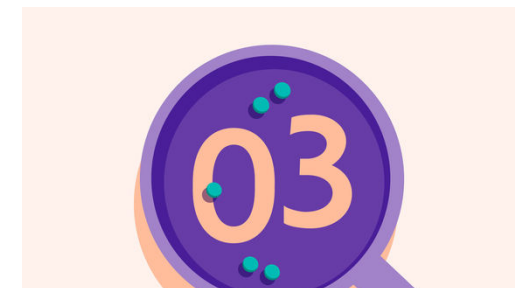
1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Roughly chop the **tomato**. Finely chop the **onion**. Pick the **dill** tips and finely chop the stems, keeping them separate. Put the tomato, dill tips, **half the onion**, **1 tbs red wine vinegar** and **2 tsp olive oil** in a bowl, season with **salt and pepper** and stir to combine.



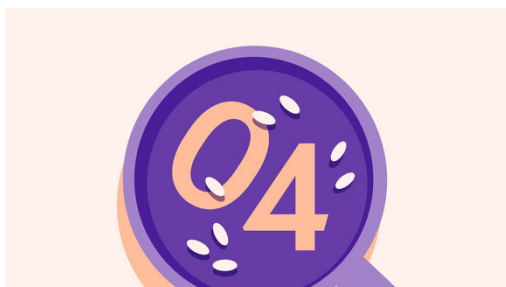
2. Bake sweet potato gems

Cut the **unpeeled sweet potato** into 2cm chunks. Put on the lined tray and drizzle with **2 tsp olive oil**. Season with **salt and pepper** and toss to coat. Roast, turning once, for 15 mins. Halve the **baguettes** lengthwise, put on a separate oven tray and roast for a further 5 mins or until the sweet potato is tender and the baguettes are golden and toasted.



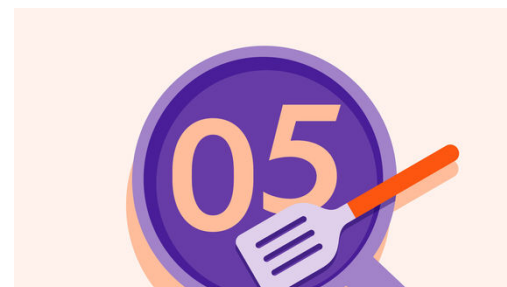
3. Start chorizo topping

Meanwhile, thinly slice the **chorizo**. Heat **1 tbs olive oil** in a medium frypan over high heat. Cook the chorizo and **dill stems**, stirring occasionally, for 5 mins or until golden and crisp.



4. Finish chorizo topping

Add the **remaining onion** and cook, stirring, for 2 mins or until softened. Remove the pan from the heat. Add **1 tbs red wine vinegar** and **1 tsp honey**, season with **salt and pepper** and stir to combine.






5. Assemble and serve up

Peel and halve **1 garlic clove**, then rub over the cut side of the baguettes. Divide the **baguettes** among serving plates. Top with the **tomato salsa** and **chorizo**. Drizzle with the **salsa juices** and **pan juices**. Serve with the **sweet potato gems** and enjoy!



6. Did you know?

Bruschetta. The word comes from the Italian bruscare, meaning 'to toast'. But how do you pronounce it? In Italian, 'ch' sounds like a 'k' not a 'sh' – so the correct way to say it is bruu-sket-ta. The original bruschetta was basic: bread rubbed with a garlic clove and drizzled with olive oil.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au    **#dinnerly**

 **Packed in Australia**
from at least **95%**
Australian ingredients