

# DINNERLY



## Chunky Chorizo Bruschetta

with Sweet Potato Gems



20-30 minutes



4 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

- 2 tomatoes
- 1 red onion
- dill
- 1 sweet potato
- 4 sourdough baby baguettes<sup>1,6</sup>
- 4 chorizo sausages<sup>6,17</sup>

## WHAT YOU NEED

- red wine vinegar<sup>17</sup>
- olive oil
- Australian honey
- garlic clove

## TOOLS

- 2 oven trays
- baking paper
- large 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.

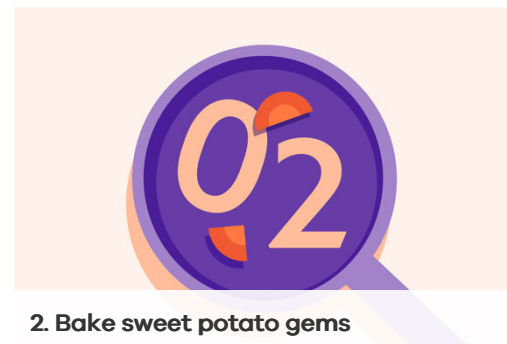
## NUTRITION PER SERVING

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



### 1. Prep ingredients

Preheat oven to 220C. Line an oven tray with baking paper. Roughly chop the **tomatoes**. Finely chop the **onion**. Pick the **dill** tips and finely chop the stems, keeping them separate. Put the tomato, dill tips, **half the onion**, **2 tbs red wine vinegar** and **1 tbs 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 **1 tbs 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.



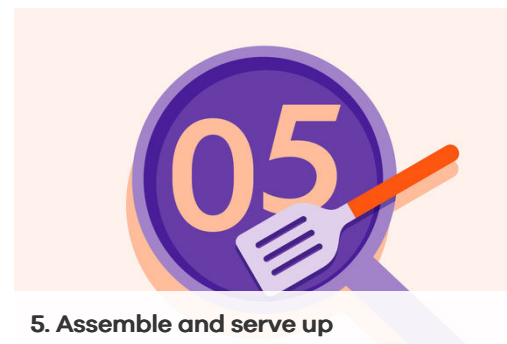
### 3. Start chorizo topping

Meanwhile, thinly slice the **chorizo**. Heat **2 tbs olive oil** in a large frypan over high heat. Cook the chorizo and **dill stems**, stirring occasionally, for 5 mins or until golden and crisp.



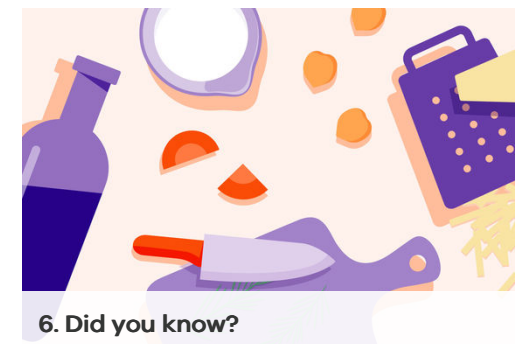
### 4. Finish chorizo topping

Add the **remaining onion** and cook, stirring, for 2 mins or until softened. Remove the pan from the heat. Add **2 tbs red wine vinegar** and **2 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.