



# Easy Chorizo & Potato Traybake

with Spinach, Fetta & Almonds

Grab your Meal Kit with this symbol



Tomato



Zucchini



Chopped Potato



Mild Chorizo



Roasted Almonds



Kale



Fetta Cubes



Balsamic Glaze

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: **10-20 mins**  
 Ready in: **35-45 mins**  
 Naturally Gluten-Free  
*Not suitable for coeliacs*

This four-step recipe is a weeknight wonder, with most of the magic happening in the oven. Bring the chorizo and veggies together with all the good stuff: almonds for crunch, fetta for creaminess, and balsamic glaze for sweetness and acidity.

### Pantry items

Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
zucchini	1	2
chopped potato	1 bag	2 bags
mild chorizo	1 packet (250g)	2 packets (500g)
roasted almonds	1 medium packet	1 large packet
kale	1 medium bag	2 medium bags
fetta cubes	1 medium packet	1 large packet
balsamic glaze	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2888kJ (690Cal)	525kJ (125Cal)
Protein (g)	41.1g	7.5g
Fat, total (g)	39.6g	7.2g
- saturated (g)	13.6g	2.5g
Carbohydrate (g)	38.3g	7g
- sugars (g)	11.7g	2.1g
Sodium (mg)	1889mg	343mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**.
- Slice **tomato** into wedges. Chop **zucchini** into bite-sized chunks. Place **tomato, zucchini** and **chopped potato** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Roast for **10 minutes** (the veggies will finish cooking in step 2!).

**TIP:** If your oven tray is crowded, divide the veggies between two trays.

3



## Bring it all together

- Roughly chop **roasted almonds** (or leave them whole to save time!).
- When veggies and chorizo are done, add **baby spinach leaves** and **almonds** to tray. Toss to combine.

2



## Add the chorizo & kale

- While veggies are roasting, roughly chop **mild chorizo**. Tear **kale** leaves from stem, then roughly chop leaves.
- Remove **veggies** from oven, then add **chorizo** to tray. Bake until veggies are almost tender and chorizo is cooked through, **10-15 minutes**.
- Remove tray from oven once more. Add **kale**, tossing to combine. Bake until kale is softened, **5-10 minutes**.

4



## Serve up

- Divide chorizo and potato traybake between plates.
- Top with crumbled **fetta cubes**.
- Drizzle with **balsamic glaze** to serve.

## Enjoy!

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