



UCCOOK

Chorizo & Crispy Potatoes

with charred corn & fresh parsley

Today we're transporting your kitchen to Spain with a rich, tangy, tomato-based patatas bravas sauce. This layered liquid, featuring smoky chorizo & paprika, will be poured over golden-roasted baby potatoes and sprinkled with charred corn & fresh parsley.


Hands-on Time: 30 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Jemimah Smith

 Simple & Save

 Stettyn Wines | Stettyn Family Range Pinotage 2021

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Ingredients & Prep

500g	Baby Potatoes <i>rinse & cut into bite-sized pieces</i>
1	Onion <i>peel & roughly dice</i>
1	Garlic Clove <i>peel & grate</i>
10ml	Ground Paprika
150g	Cooked Chopped Tomato
60g	Sliced Pork Chorizo <i>roughly chop</i>
100g	Corn
5g	Fresh Parsley <i>rinse, pick & finely chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey

1. GOLDEN POTATOES Preheat the oven to 200°C. Spread the potato pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway).

2. PATATAS BRAVAS SAUCE Place a pan over medium heat with a drizzle of oil. When hot, fry the diced onion until soft, 4-5 minutes (shifting occasionally). Add the grated garlic and the smoked paprika (to taste). Fry until fragrant, 1-2 minutes (shifting constantly). Add the cooked chopped tomato, 200ml of water, and a sweetener. Bring to a simmer and cook until slightly thickened, 8-10 minutes. Add an extra splash of water if it reduces too quickly. In the final 1-2 minutes, mix through the chopped chorizo. Season.

3. CHARRED CORN Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until crispy, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. LOOK AT THAT PLATE! Plate up the roasted potatoes. Smother in the patatas bravas sauce and top with the charred corn. Garnish with the chopped parsley.



Chef's Tip

Air fryer method: Coat the potato pieces in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	374kJ
Energy	89kcal
Protein	3.6g
Carbs	14g
of which sugars	2.8g
Fibre	1.8g
Fat	1.7g
of which saturated	0.6g
Sodium	126mg

Allergens

Allium, Sulphites, Alcohol

Cook
within
4 Days