



UCOOK

Chorizo & Potato Rosti

with a zesty cream cheese & toasted almonds

You can never go wrong with sautéed potatoes, but combine it with smoky chorizo in a golden fried rosti, and you've got a winner on your hands. Add a smear of zesty cream cheese, a medley of roasted baby tomatoes & onions, and a sprinkling of toasted almonds. Be warned - you'll want seconds!


Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Megan Bure

 Fan Faves

 Waterford Estate | Waterford Pecan Stream
Sauvignon Blanc

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Ingredients & Prep

2	Onions <i>1½ peeled & cut into wedges</i>
300g	Baby Tomatoes <i>rinsed & halved</i>
600g	Potato <i>rinsed & peeled (optional)</i>
150g	Sliced Pork Chorizo <i>roughly chopped</i>
90ml	Self-raising Flour
90ml	Cream Cheese
8g	Fresh Chives <i>rinsed & finely sliced</i>
1	Lemons <i>rinsed, zested & cut into wedges</i>
30g	Almonds
60g	Green Leaves <i>rinsed</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Egg/s
Tea Towel

1. AND WE'RE OFF! Preheat the oven to 200°C. Spread the onion wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until cooked through and golden, 25-30 minutes (flipping halfway). In a bowl, dress the halved baby tomatoes with a drizzle of oil and seasoning. Set aside.

2. GRATE JOB, CHEF! Grate the rinsed potato and place in a clean tea towel. Close up tightly and squeeze out as much liquid from the grated potato as possible. Discard the liquid. Place the drained potato in a bowl. Add the chopped chorizo, the flour, 3 eggs, 3 tbsp of oil, and seasoning. Mix until combined. Set aside.

3. MAKE THE SMEAR & DRIZZLE In a small bowl, combine the cream cheese, ½ the chopped chives, the lemon zest (to taste), a squeeze of lemon juice (to taste), and seasoning. Set aside.

4. GET READY TO ROAST When the roast has 10-12 minutes remaining, give the tray a shift. Add the dressed baby tomatoes to the tray and roast for the remaining time.

5. TOAST Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

6. SPUDTACULAR Return the pan to medium-high heat with a drizzle of oil. When hot, add ⅓ of the rosti batter and form into one round rosti, about 1cm thick. Fry until golden brown, 2-3 minutes. Get ready to flip! Cover the pan with a chopping board or a plate. Flip the pan quickly (and with confidence!), so the rosti flips onto the board or plate. Add another drizzle of oil to the pan and slide the rosti back into the pan, so the uncooked side is on the base of the pan. Fry until golden brown, 2-3 minutes. Remove from the heat and drain on paper towel. Repeat this process to create 3 rostis.

7. THE ROSTI IS READY! Plate up a crispy, golden potato & chorizo rosti. Smear with the zesty cream cheese. Top with the roasted onion & baby tomatoes and the rinsed green leaves. Sprinkle over the remaining chives and the toasted almonds. Serve with any remaining lemon wedges. Gorgeous, Chef!



Chef's Tip

If you would like some extra pizzazz, add a poached egg to top this decadent dinner!

Nutritional Information

Per 100g

Energy	455kj
Energy	109kcal
Protein	4.3g
Carbs	12g
of which sugars	1.7g
Fibre	2.1g
Fat	5.2g
of which saturated	2.1g
Sodium	118mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Tree Nuts, Alcohol

Cook
within 3
Days