



# 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.

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**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

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**Serves:** 3 People


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**Chef:** Jemimah Smith

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 Simple & Save

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 Stettyn Wines | Stettyn Family Range Pinotage 2021

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## Ingredients & Prep

750g	Baby Potatoes <i>rinse &amp; cut into bite-sized pieces</i>
2	Onions <i>peel &amp; roughly dice 1½</i>
2	Garlic Cloves <i>peel &amp; grate</i>
15ml	Ground Paprika
225g	Cooked Chopped Tomato
90g	Sliced Pork Chorizo <i>roughly chop</i>
150g	Corn
8g	Fresh Parsley <i>rinse, pick &amp; 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, 30-35 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, 5-6 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, 300ml of water, and a sweetener. Bring to a simmer and cook until slightly thickened, 10-12 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, 4-6 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