



UCOOK

Chorizo & Patatas Bravas

with mozzarella cheese & a side salad

If you like the simple flavours of crispy potato fries dipped in tomato sauce, you will love patatas bravas. This popular Spanish dish takes those well-known flavours to the next level by adding chorizo & mozzarella, and baking it in the oven until golden. Served with a vibrant side salad. Yum!

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Samantha du Toit

 Quick & Easy

 Bertha Wines | Bertha Sauvignon Blanc 2023

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Ingredients & Prep

800g	Potato <i>rinsed & cut into bite-sized pieces</i>
2	Onions <i>peeled & finely diced</i>
1	Garlic Heads <i>peeled & grated</i>
20ml	Smoked Paprika
200g	Sliced Pork Chorizo <i>roughly chopped</i>
400g	Cooked Chopped Tomato
160g	Grated Mozzarella Cheese
80g	Green Leaves <i>rinsed & roughly shredded</i>
80g	Radish <i>rinsed & sliced into thin rounds</i>
1	Plum Tomato <i>rinsed & roughly diced</i>
2	Bell Peppers <i>rinsed, deseeded & cut into strips</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. 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 chopped chorizo, the cooked chopped tomato, 160ml 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. Season.

3. BAKE 'TIL GOLDEN When the potatoes are done, place in an oven-proof dish. Cover in the chorizo & tomato sauce and top with the mozzarella cheese. Bake in the hot oven until the cheese is melted.

4. SIDE SALAD In a salad bowl, toss together the shredded leaves, the radish rounds, the diced tomato, the bell pepper strips, a drizzle of olive oil, and seasoning.

5. YUMMY! Dish up the chorizo & patatas bravas bake. Side with the salad. Cheers, Chef!

Nutritional Information

Per 100g

Energy	354kj
Energy	85kcal
Protein	4.1g
Carbs	9g
of which sugars	2.3g
Fibre	1.8g
Fat	3.9g
of which saturated	1.7g
Sodium	133.8mg

Allergens

Dairy, Allium, Sulphites, Alcohol

Cook
within
4 Days