



Cooking Made Easy

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Crispy Artichoke & Patatas Bravas Salad with Goat Cheese & Toasted Almonds



Patatas bravas is Spain's most beloved late-night snack. What could be better than crispy fried potatoes with a spicy aioli sauce? We've taken the flavors of patatas bravas and transformed them into a virtuous salad, complete with almonds, goat cheese, and juicy tomatoes. Olé!

40 min

level 2

veggie

gluten free



Artichokes



Idaho Potato



Arugula



Grape Tomatoes



Garlic



Goat Cheese



Parsley



Sliced Almonds



Mayonnaise



Chipotle Chili Powder



White Wine Vinegar

Ingredients

	2 People	4 People
Artichokes	1 jar	2 jars
Idaho Potato	1	2
Arugula	4 oz	8 oz
Grape Tomatoes	1 bunch	2 bunches
Goat Cheese	1) ¼ C	½ C
Sliced Almonds	2) 1 oz	2 oz
Mayonnaise	3) 3 T	6 T
Chipotle Chili Powder	1 t	2 t
White Wine Vinegar	1 T	2 T
Garlic	2 cloves	4 cloves
Parsley	1 bunch	2 bunches
Olive Oil*	1 T	2 T

*Not Included

Allergens

- 1) Milk
- 2) Nuts
- 3) Eggs

Tools

Large Pan, Small Bowl

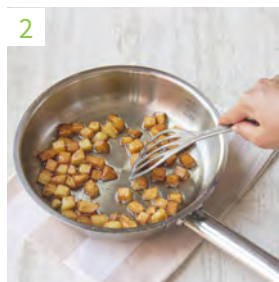
Ruler

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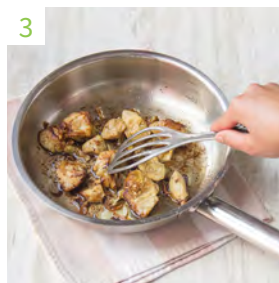
Nutrition per person Calories: 495 cal | Carbs: 26 g | Fat: 29 g | Protein: 15 g | Fiber: 7 g



1 Preheat oven to 400 degrees. Halve the **artichokes** lengthwise and pat dry between two layers of paper towels. Halve the **tomatoes**. Pick the **parsley leaves** off the stems. Mince or grate the **garlic**. Peel and dice the **Idaho potato** into ½-inch pieces. **HINT:** Be sure to cut the potatoes as evenly as possible; use the ruler above for help!



2 Heat a ¼-inch layer of **oil** in a large pan over medium-high heat. Add the **potatoes** and fry for 6-7 minutes, turning to cook on all sides, until golden brown and crispy. Remove from **oil** and reserve on a paper-towel lined plate. Season with **salt** and **pepper**.



3 Add the **artichokes** to the same pan and fry for 6-7 minutes, turning to cook on all sides, until golden brown and crispy. Remove from oil and reserve on a paper-towel lined plate. Season with **salt** and **pepper**.



4 Make the **chipotle dressing**: in a small bowl, mix together the **mayonnaise**, **white wine vinegar**, **garlic** (to taste) and **chipotle powder** (to taste). Season with **salt** and **pepper**.

5 Plate the **arugula** and top with **tomatoes**, **sliced almonds**, **goat cheese**, **potatoes**, and **artichokes**. Drizzle with **chipotle dressing**, garnish with **parsley leaves**, and enjoy!