






More Than Food  
HelloFresh.co.uk



Share your masterpiece! Tag your photos with #HelloFreshSnaps and share on     You'll be entered into our weekly photo contest!

## Chimichurri Sweet Potato, Goat's Cheese and Chorizo Salad

This little dish has summer written all over it and the flavour combos are just out of this world! Sweet potato, beetroot, chorizo and goat's cheese all in one dish ... what more could you want! We recommend eating this 'al fresco' with a cold glass of Pimm's (or lemonade if it's a school night!).

 30 mins

 healthy



Sweet Potato (1)



Beetroot (2)



Spring Onion (2)



Chorizo (1 pack)



Salad Leaves (1 bag)



Argentinian Chimichurri Dressing (1 tbsp)



Goat's Cheese (½ log)

## Ingredients

2 PEOPLE    ALLERGENS

Sweet Potato, chopped	1	
Beetroot, chopped	2	
Spring Onion, chopped	2	
Chorizo	1 pack	
Salad Leaves	1 bag	
Argentinian Chimichurri Dressing	1 tbsps	
Goat's Cheese	½ log	Milk

 Our fruit and veggies may need a little wash before cooking!

### Did you know...

Goat's cheese is especially delicious in spring and summer when the fresh green grass leads to flavourful goat's milk!

**Nutrition per serving:** Calories: 583 kcal | Protein: 19 g | Carbs: 96 g | Fat: 14 g | Saturated Fat: 7 g

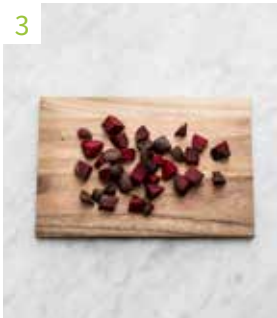
2



**1** Pre-heat your oven to 200 degrees. Scrub the **sweet potato** under water and chop into bite-sized (2cm) chunks (without peeling).

**2** Toss the chunks in 1 tbsps of **olive oil** and season well with **salt** and **black pepper**. Roast on the top shelf of your oven for around 25 mins, or until soft enough to eat.

3



**3** Peel the **beetroot** and chop into 2cm cubes, place in a bowl. **Tip:** Rub a drop of olive oil into your fingers whilst handling the beetroot to stop stained fingers! Toss in 2 tsp of **olive oil** and season with a little pinch of **salt** and **black pepper**. When the **sweet potato** has been cooking for 5 mins, add the **beetroot** to the tray to cook with the **sweet potato** for the remaining 20 mins.

**4** 12 mins after the **beetroot** went into the oven, add the **chorizo** to the tray to cook for the final 8 mins. Meanwhile, thinly slice the **spring onions**.

**5** Once your **sweet potato**, **beetroot** and **chorizo** is cooked, remove them from your oven and allow it to cool for 5 mins. **Tip:** Allowing it to cool slightly will prevent the salad leaves from wilting in the next step.

4



**6** When cool, toss the mixture into the **salad leaves** together with the **spring onions**. Drizzle over the **chimichurri dressing** and gently combine. **Tip:** This dressing can be quite spicy, so if you don't like it hot, simply add half and add a splash of olive oil to the salad too. Lastly crumble over the **goat's cheese** and enjoy!

6



Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!