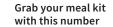
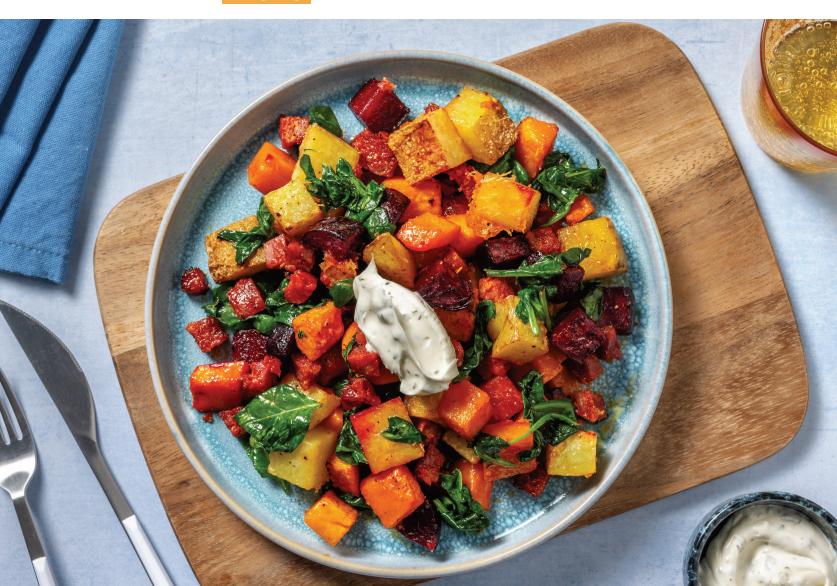


Chorizo & Root Veggie Traybake with Parmesan Cheese & Herby Mayo

HELLOHERO











Potato





Mild Chorizo

Peeled Pumpkin Pieces





Grated Parmesan Cheese

Baby Leaves



Dill & Parsley Mayonnaise





Prep in: 15-25 mins Ready in: 30-40 mins



Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	1	2	
beetroot	1	2	
mild chorizo	1 packet	2 packets	
peeled pumpkin pieces	1 medium packet	1 large packet	
grated Parmesan cheese	1 medium packet	1 large packet	
baby leaves	1 medium packet	1 large packet	
white wine vinegar*	drizzle	drizzle	
dill & parsley mayonnaise	1 medium packet	1 large packet	

^{*}Pantry Items

Nutrition

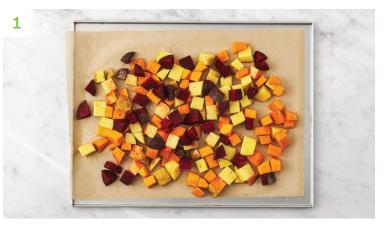
Avg Qty	Per Serving	Per 100g
Energy (kJ)	2672kJ (639cal)	233kJ (56cal)
Protein (g)	29.8g	2.6g
Fat, total (g)	40.2g	3.5g
- saturated (g)	12.8g	1.1g
Carbohydrate (g)	36.9g	3.2g
- sugars (g)	24.9g	2.2g
Sodium (mg)	1152mg	100.5mg
Dietary Fibre (g)	7g	0.6g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Start the traybake

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato and beetroot into bite-sized chunks. Finely chop mild chorizo.
- Place peeled pumpkin pieces, potato and beetroot on a lined oven tray.
 Drizzle with olive oil, toss to coat and spread out evenly. Bake until browned and tender, 20-25 minutes.

TIP: If your oven tray is crowded, divide the veggies between two trays.



Add the chorizo and cheese

- When veggies have **15 minutes** remaining, remove tray from the oven.
- Add chorizo to the tray and sprinkle with grated Parmesan cheese.
- Roast until veggies are tender and cheese is melted, 10-15 minutes.



Finish the traybake

- · Meanwhile, roughly chop baby leaves.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
 Cook baby leaves, stirring, until wilted, 2-3 minutes.
- When the cheesy veggies and chorizo are done, add baby leaves and a drizzle of white wine vinegar to the tray. Season to taste and toss to combine.

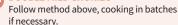


Serve up

- Divide chorizo and root veggie traybake between plates.
- Serve with a dollop of dill & parsley mayonnaise. Enjoy!









Cut into bite-sized pieces. Cook with baby leaves, until cooked through, 4-6 minutes. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

