

SENSATIONAL CHORIZO SALAD WITH BABY POTATOES AND AVOCADO

INGREDIENTS

1 pack Garden Gourmet Sensational Chorizo

800 g small potatoes

1 avocado

1 bell pepper

½ tsp fennel seeds

3 vine tomatoes

Spices: 1 tsp of Provençal herbs, ½ tsp of paprika powder

4 tbsp olive oil

juice of half lemon

a few sprigs basil and oregano

 2 SERVINGS

 40 MIN

 EASY

Try this delicious vegan recipe with our plant-based Garden Gourmet Sensational Chorizo, baby potatoes, avocado and tomatoes. Delicious and easy!

PREPARATION

1. Preheat the oven and prepare veggies

Heat the oven to 200°C and cover a baking sheet with baking paper. Spread the potatoes on the baking sheet. Drizzle with olive oil and season with the spices. Cut the pepper into slices, spread them out on a 2nd baking sheet. Drizzle with olive oil and season with the fennel seeds, salt and pepper.

2. Roast the veggies

Put everything in the oven for 20 minutes. The peppers will be cooked before the potatoes.

3. Prepare the Sensational Chorizo

Cook the Garden Gourmet Sensational Chorizo according to the instructions on the package.

4. Mix everything together!

Cut the tomatoes / avocado and mix them with the ingredients. Place the potatoes in a large bowl with the peppers. Cut the Sensational Chorizo and mix everything.

5. Garnish, serve, and enjoy!

Garnish with avocado salsa and some additional fresh herbs

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