

ROASTED RED POTATO AND CHORIZO SALAD



Serves 4-6



Prep Time 10 minutes



Cook Time 35-40 minutes



INGREDIENTS

- 500g small red potatoes
- 1 red onion, cut into wedges
- 2 Tbsp olive oil
- 1 Spanish chorizo sausage, sliced in half lengthwise, cut into pieces
- 1 red capsicum, deseeded and cut into strips
- Handful fresh parsley leaves, chopped

METHOD

1. Preheat oven to 200°C. Wash and dry potatoes. Leaving the skin on, cut into 2cm chunks. Put into a bowl with the red onion wedges. Toss olive oil through the vegetables. Place on an oven tray lined with baking paper in a single layer. Roast for 20 minutes. Remove from the oven. Scatter over chorizo sausage. Return tray to the oven and continue roasting for

- 1/4-1/2 cup **HEINZ [SERIOUSLY] GOOD™ Mayonnaise**

a further 15-20 minutes, until the potatoes are cooked and golden. Remove from the oven and set aside to cool.*

2. Place the cold vegetables and chorizo into a bowl. Add red capsicum and parsley. Mix through **HEINZ [SERIOUSLY] GOOD™ Mayonnaise**.

TIPS

- * Ensure the potatoes are cold before mixing in the mayonnaise.
- This is also great with **HEINZ [SERIOUSLY] GOOD™ Aioli**.