HOT & BOLD

Chorizo and Paprika Roast Potatoes

PREP	COOK	SERVES
15 min	45 min	4

Crisp roast potatoes cooked with spicy chorizo, smoked paprika and garlic, so the potatoes soak up all the red oil.

Ingredients

- 800 g baby potatoes, halved
- 150 g cooking chorizo, sliced
- 3 tbsp olive oil
- 2 tsp smoked paprika
- 4 garlic cloves, lightly crushed
- 1 red onion, cut in wedges
- Salt and black pepper
- A handful of chopped parsley

Method

1. Heat the oven to 210°C. Boil the potatoes for 8 minutes, drain and let them steam dry.
2. Toss the potatoes with the oil, paprika, salt and pepper on a large baking tray. Add the onion wedges and garlic.
3. Roast for 25 minutes, turning once.
4. Add the chorizo to the tray and roast for 15 to 20 minutes more, until the potatoes are crisp and the chorizo has released its red oil.
5. Scatter with parsley and serve from the tray.

Cook's tip

Parboiling the potatoes first gives you fluffy insides and extra crunchy edges.