

# SMASHED POTATO WITH CHORIZO & PARSLEY

## INGREDIENTS

**750 g potatoes, peeled and chopped**

**1 chorizo, thinly sliced**

**2 cloves garlic, crushed**

**½ onion, finely chopped**

**4 tbsps butter**

**Salt and pepper to taste**

**1 cup grated tasty cheese**

**½ cup chopped flat leaf parsley**

## METHOD

Cook potatoes in boiling salted water until soft, then drain

Cook chorizo in a non-stick pan over medium heat until slightly brown.

When the chorizo is partly cooked (approx. 3 - 4 minutes), add the crushed garlic and chopped onion and cook for another 2 – 3 minutes.

Roughly mash the potatoes, then add chorizo mix, butter, parsley, salt and pepper and mix well.

Put into an oven proof dish, sprinkle with the grated cheese and place in the oven or under a hot grill until the cheese is brown.



## EXTRA'S & TIPS

You can use mild or hot chorizo – both are good for this recipe.

If you have spring onions, use them finely sliced instead of the chopped onion.

Don't cook them with the chorizo – add them raw to the smashed potato mix.



**KALLISTA**  
GENERAL STORE  
& CELLARS

THE  
*Better Food*  
COMPANY

## KALLISTA GENERAL STORE & CELLARS

85 Monbulk Road, Kallista VIC 3791

admin@kallistageneralstore.com.au

(03) 9755 2577

FB| KallistaGeneralStore

[kallistageneralstore.com.au](http://kallistageneralstore.com.au)