

# SENSATIONAL CHORIZO SALAD WITH BABY POTATOES AND AVOCADO

## INGREDIENTS

 2 SERVINGS

 40 MIN

 EASY

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

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

**CHECK OUT MORE RECIPES AT  
GARDENGOURMET.COM**