



Christmas

CHORIZO AND SWEET POTATO SALAD

INGREDIENTS

- 800g mixed sweet potatoes, cut into thin wedges
- 100ml extra virgin olive oil
- 1 large dried chorizo, sliced on an angle
- 100g sour cream
- 1 garlic clove, crushed
- Juice of 1 small lemon
- 1 bunch watercress, leaves picked
- 1 avocado, chopped
- 1/2 cup (80g) almonds, chopped

DIRECTIONS

1. Preheat the oven to 220°C. Place sweet potatoes on a baking paper-lined baking tray and drizzle with oil. Season. Roast for 20 minutes, then add chorizo and roast for a further 35 minutes or until crisp. Remove from oven, drain off oil. Cool potato.
2. To make the dressing, combine the sour cream, garlic, lemon juice and 1 tbs water in a bowl.
3. Combine potato, chorizo and remaining ingredients. Drizzle with dressing to serve.

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SERVES: 4

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