Chorizo & Vegetable Bake

Per Portion 436 Calories 14.25g Protein 35.25g Carbs 24.75g Fat

Ingredients



- 200g chorizo, sliced
- 500g baby/new potatoes, halved
 - 150g sliced mushrooms
 - 1 pepper, diced
 - 1 onion, diced
 - 2 tbsp oil
 - 4 tbsp Cajun spice mix

Method

- 1. In a large bowl, combine the sliced chorizo, diced onions, diced peppers, halved potatoes, and sliced mushrooms.
- 2. Drizzle the oil over the ingredients and toss until they are evenly coated.
- **3.** Sprinkle the Cajun spice mix over the mixture and stir well to ensure all the ingredients are coated with the spices.
- Transfer the chorizo and veg medley to the air fryer basket, spreading it out evenly.
 - Preheat the air fryer to 180°C.
- 6. Cook the medley in the air fryer at 180°C for 18-22 minutes, or until the potatoes are cooked through and crispy, and the chorizo is nicely browned.
- 7. Once cooked, remove the chorizo and veg medley from the air fryer and transfer it to a serving dish.