



# Chorizo Hash

with Parsley Aioli

25 Minutes

Customized Protein





+ Add

Swap











or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

 	 
Ground Beef 250 g   500 g	Beyond Meat® 2   4



	
Chorizo Sausage, uncased 250 g   500 g	Russet Potato 2   4
	
Green Bell Pepper 1   2	Onion, sliced 113 g   226 g
	
Garlic Puree 1 tbsp   2 tbsp	Mayonnaise 4 tbsp   8 tbsp
	
Green Onion 2   2	Baby Tomatoes 113 g   227 g
	
Smoked Parika-Garlic Blend 1 tbsp   2 tbsp	Parsley 7 g   7 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Baking sheet, medium non-stick pan, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

1



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet.
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min.

2



### Prep and make aioli

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Finely chop **parsley**.
- Thinly slice **green onions**.
- Stir together **mayo**, **half the parsley** and **¼ tsp** (½ tsp) **garlic puree** in a small bowl. Set aside.

3



### Caramelize onions

- Heat a medium non-stick pan over medium heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **onions**. Cook, stirring often, until slightly softened, 3-4 min.
- Add **1 tsp** (2 tsp) **sugar**. Season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min.
- Remove the pan from heat.
- Transfer **caramelized onions** to another small bowl.

4



### Cook chorizo

Swap | Beef

Swap | Beyond Meat®

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **peppers**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **chorizo**, **Smoked Paprika-Garlic Blend** and **remaining garlic puree**.
- Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with **salt** and **pepper**.

5



### Finish and serve

- Add **potatoes**, **tomatoes**, **half the green onions** and **remaining parsley** to the pan with **chorizo**. Stir to combine.
- Divide **hash** between bowls, then top with **caramelized onions** and **remaining green onions**.
- Dollop **parsley aioli** over top.

6



### Got eggs?!

- In step 4, while **chorizo** cooks, reheat the same medium non-stick pan (from step 3) over medium-low.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pan until melted.
- Crack in **2 eggs** (4 eggs for 4 ppl). Season with **salt** and **pepper**.
- Cover and pan-fry until **egg whites** are set, 2-3 min.\*\* (**NOTE:** Yolks will still be runny.)
- Top **chorizo hash** with **fried eggs** before serving.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

4 | Cook beef

Swap | Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chorizo**\*\*

4 | Cook Beyond Meat®

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **chorizo**, until cooked through, 5-6 min.\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.