



Chorizo Hash

with Parsley Aioli

Quick

25 Minutes



Chorizo Sausage, uncased



Yellow Potato



Green Bell Pepper



Onion, sliced



Garlic Puree



Green Onions



Mayonnaise



Balsamic Vinegar



Parsley



Baby Tomatoes



Smoked Paprika-Garlic Blend

HELLO CHORIZO

A classic Spanish sausage spiced with paprika and garlic!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Yellow Potato	360 g	720 g
Green Bell Pepper	200 g	400 g
Onion, sliced	113 g	226 g
Garlic Puree	1 tbsp	2 tbsp
Green Onions	2	2
Mayonnaise	4 tbsp	8 tbsp
Balsamic Vinegar	2 tbsp	4 tbsp
Parsley	7 g	7 g
Baby Tomatoes	113 g	227 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

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Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) 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.



Cook chorizo

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), 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**.



Prep

While **potatoes** roast, core, then cut **pepper** into ½-inch pieces. Finely chop **parsley**. Thinly slice **green onions**. Stir together **mayo**, **half the parsley** and **¼ tsp garlic puree** (dbl for 4 ppl) in a small bowl. Set aside.



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**. Dollop **parsley aioli** over top and sprinkle with **remaining green onions**.



Caramelize onions

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until slightly softened, 3-4 min. Add **vinegar** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min. Remove the pan from heat. Transfer **onions** to another small bowl and set aside. Carefully wipe the pan clean.



Got eggs?!

In step 4, while **chorizo** cooks, heat a medium non-stick pan over medium-low heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl pan until melted. Crack in **2 eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Cover and pan-fry until **egg whites** are set, 2-3 min. **** (NOTE: The yolks will still be runny! If preferred, pan-fry eggs using 1 tbsp oil instead of butter.)** Top **chorizo hash** with a **fried egg** before serving.

Dinner Solved!