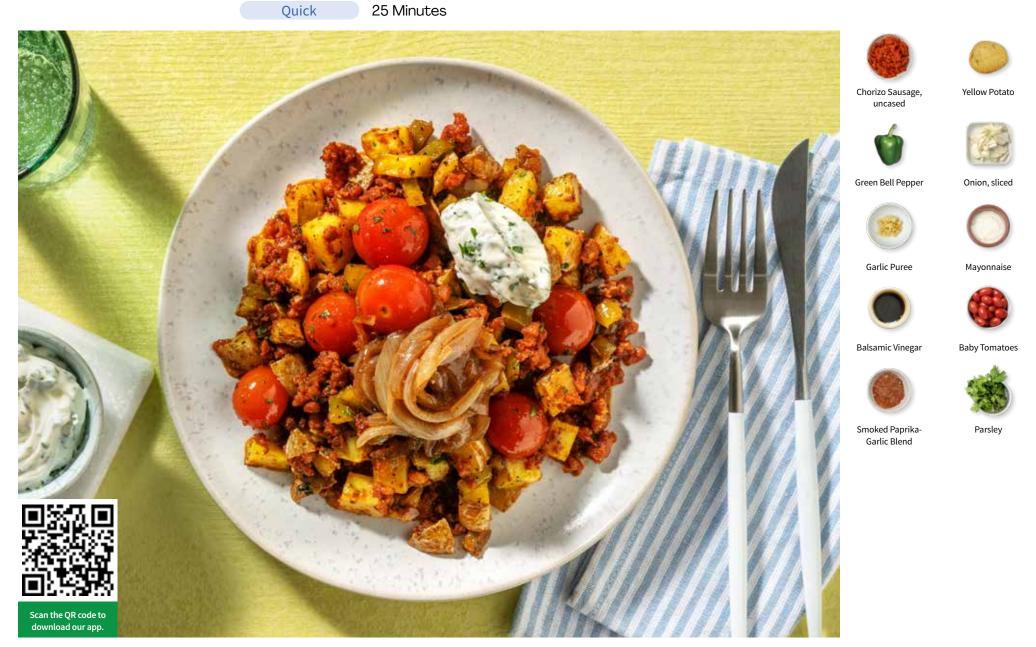


# **Chorizo Hash**

## with Parsley Aioli

25 Minutes



HELLO CHORIZO This seasoned pork sausage comes fully loaded with flavour!

### Start here

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

#### **Bust out**

Baking sheet, measuring spoons, parchment paper, small bowl, 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
Mayonnaise	4 tbsp	8 tbsp
Balsamic Vinegar	2 tbsp	4 tbsp
Baby Tomatoes	113 g	227 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Parsley	7 g	7 g
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 1/2-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 goldenbrown, 18-20 min.



#### Prep

- Meanwhile, core, then cut pepper into <sup>1</sup>/<sub>2</sub>-inch pieces.
- Finely chop parsley.
- Stir together mayo, half the parsley and 1/4 tsp garlic puree (dbl for 4 ppl) in a small bowl. Set aside.



#### **Caramelize** onions

• Heat a large non-stick pan over medium heat.

- When hot, add <sup>1</sup>/<sub>2</sub> 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), then swirl the 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!**



#### 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.

#### **Finish and serve**

- Add potatoes, tomatoes 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.

