

# DINNERLY



## Chorizo Potato Hash with Baked Eggs



50min



2 Servings

The best way to begin a beautiful weekend is with a big bowl of bold flavors for brunch, believe us. Hash it out with friends and fam with roasted chorizo, potatoes, peppers, onions, and a few sunny eggs. Or feel free to horde all this goodness for yourself (we won't tell). We've got you covered!



### WHAT WE SEND

- 4 russet potatoes
- ¼ oz taco seasoning
- 1 medium red onion
- 1 bell pepper
- ½ lb pkg chorizo sausage

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 4 large eggs <sup>3</sup>

### TOOLS

- rimmed baking sheet

### ALLERGENS

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 490kcal, Fat 22g, Carbs 51g, Protein 24g



#### 1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third.

Scrub **potatoes**, then cut into ½-inch pieces. On a rimmed baking sheet, toss with **3 tablespoons oil**, **1 tablespoon taco seasoning**, and **a generous pinch of salt**. Roast on upper oven rack until just beginning to soften, 20 minutes.



#### 2. Prep veggies

While **potatoes** roast, halve **onions**, then cut into ½-inch thick wedges. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. In a medium bowl, toss onions and peppers with **1 tablespoon oil** and season with **salt** and **pepper**.



#### 3. Add peppers & onions

Once **potatoes** have roasted for 20 minutes, add **onions and peppers** to baking sheet and stir to combine. Return to upper oven rack. Roast until veggies are crisp-tender, about 10 minutes (watch closely as ovens vary).



#### 4. Roast chorizo

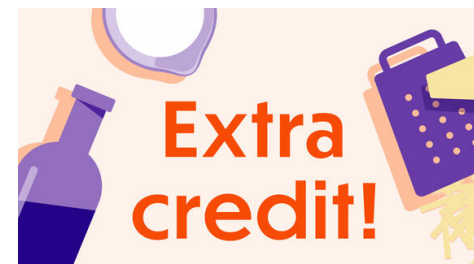
Remove baking sheet from oven. Crumble **chorizo** over top of **veggies**; lightly drizzle with **oil**. Return to upper oven rack to roast until chorizo begins to brown, about 8 minutes.



#### 5. Finish & serve

Remove **hash** from oven. Make 4 spaces or wells and crack **1 large egg** into each well. Season eggs with **salt** and **pepper**.

Return **chorizo potato hash** to upper oven rack and bake until **egg whites** are just set and **yolks** are still runny, 2–5 minutes. Enjoy!



#### 6. Repurpose leftovers

This hash tastes even better the next day! Store any leftovers in an airtight container in the fridge, then transform them into chorizo-potato tacos. Reheat in the oven or microwave and serve in warm flour tortillas with toppings like salsa, sour cream, and guacamole.