



## Tex-Mex Bratwurst Skillet Hash

with Cheddar, Poblano & Baked Eggs



40-50min



2 Servings

Indulge in this flavor-packed one-skillet hash any time of day! Crispy chorizo-spiced potatoes team up with sweet onions and poblano peppers before we add juicy bratwurst sausages. We mix in tangy pickled jalapeños, crack in some eggs, and scatter cheddar-jack over top before baking to crispy-melted perfection. Sliced scallions and Buffalo sauce take this over-the-top meal to new heights! (2p-plan serves 4; 4p-plan serves 8)



## What we send

- 2 potatoes
- 1 yellow onion
- 1 poblano pepper
- 12 oz pkg bratwurst
- ¼ oz chorizo chili spice blend
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 scallions
- 1 oz Buffalo sauce
- 2 oz pickled jalapeños <sup>17</sup>

## What you need

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

## Tools

- microwave
- medium ovenproof skillet

## Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

## Allergens

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 660kcal, Fat 49g, Carbs 31g, Protein 25g



### 1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Scrub **potatoes**; cut into ½-inch pieces. Place in a microwave-safe bowl, cover, and microwave until fork tender, 5–7 minutes, stirring halfway through. Finely chop **onion**. Halve **poblano pepper**, discard stem and seeds, then finely chop. Finely chop **half of the jalapeños** (or more if desired). Cut **bratwurst** into ½-inch pieces.



### 4. Cook onions & peppers

Add **1 tablespoon oil** to skillet over medium-high heat. Add **onions, poblanos, and a pinch each of salt and pepper** to skillet. Cook, stirring occasionally until vegetables are softened and lightly browned, 4–6 minutes.



### 2. Brown sausage

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high; add **bratwurst** in a single layer. Cook, stirring occasionally, until browned and crispy in spots, 7–12 minutes. Using a slotted spoon, transfer to a plate, leaving **oil** in skillet. Add **2 tablespoons oil** and **potatoes** to skillet; season with **salt and pepper**.



### 5. Mix & add eggs

Remove skillet from heat; add **bratwurst, potatoes, and chopped jalapeños**. Mix well to combine and season to taste with **salt and pepper**. Make 4 wells in potato mixture; crack **4 large eggs** into wells. Season **eggs** with **salt and pepper**; sprinkle **cheese** over skillet.



### 3. Cook potatoes

Cook **potatoes**, stirring occasionally, until deeply browned and crispy all over, 15–20 minutes. Add **chorizo spice**; cook, stirring, until fragrant, about 30 seconds. Season with **salt and pepper**; transfer with a slotted spoon to plate with **bratwurst**.



### 6. Bake & serve

Bake skillet on center oven rack until **cheese** is melted and **egg whites** are barely set, but **yolks** are still runny, about 10 minutes (or longer if desired).

Meanwhile, trim **scallions** and thinly slice. Thinly slice **additional jalapeños**, if desired. Sprinkle **scallions and sliced jalapeños** over **hash**; serve **Buffalo sauce** alongside. Enjoy!