



Spanish Sheet Pan Breakfast Hash

with Chorizo & Peppers



45min



2 Servings

Like the bright Spanish sun, this sheet pan meal will bring a smile to your morning. We roast potatoes, onions, and peppers with smoky chili, then top it with flavorful chorizo sausage, which browns and crisps in the hot oven. Melted cheese and runny eggs join the party and a drizzle of lemon aioli on top takes this easy breezy brunch to the next level! (2p-plan serves 4; 4p-plan serves 8—nutrition reflect 1 portion)

What we send

- 12 oz Yukon gold potatoes
- ½ lb mini sweet peppers
- 1 yellow onion
- garlic
- ¼ oz chorizo chili spice blend
- ½ lb pkg chorizo sausage
- 1 lemon
- 1 oz mayonnaise ^{1,3}
- 2 oz shredded cheddar-jack blend ²
- ¼ oz fresh parsley

What you need

- olive oil
- kosher salt & ground pepper
- 2-4 large eggs ¹

Tools

- microplane or grater
- rimmed baking sheet

Cooking tip

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Allergens

Egg (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 420kcal, Fat 23g, Carbs 30g, Protein 25g



1. Prep ingredients

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

Scrub **potatoes** and cut crosswise into ¼-inch slices. Halve **peppers** lengthwise; remove stems and any seeds. Halve and thinly slice **all of the onion**. Finely grate **1 teaspoon garlic**.



4. Make lemon aioli

While the **hash** is cooking, finely grate ½ **teaspoon lemon zest** into a small bowl; cut **lemon** into 6 wedges. Squeeze one lemon wedge into the bowl with zest. Stir in **mayo** and **remaining grated garlic**. Season to taste with **salt** and **pepper**. Stir in **1 teaspoon water** at a time to achieve desired consistency, if needed.



2. Start breakfast hash

On the baking sheet, toss to combine **potatoes, peppers, onions, half of the chorizo chili spice blend, ¾ teaspoon garlic**, and **1½ tablespoons oil**. Generously season with **salt** and **pepper**.

Spread the veggies in an even layer. Bake on the lower oven rack until potatoes start to soften and brown on the bottom, about 20 minutes.



5. Finish breakfast hash

Sprinkle **cheese** over **hash**. Crack **2-4 eggs** over the hash and season with **salt** and **pepper**.

Return baking sheet to lower oven rack and bake until egg whites are set and yolks are still runny, about 4 minutes.



3. Prep chorizo

In a medium bowl, mix to combine **chorizo sausage, remaining chorizo spice blend**, and **½ teaspoon salt**.

Break up chorizo and scatter over **veggies**. Return to the oven and bake until **potatoes** are well browned and chorizo is cooked through, about 10 minutes.



6. Garnish & serve

Pick **parsley leaves** from stems; discard stems.

Dollop **aioli** all over the **breakfast hash**. Sprinkle with **parsley leaves**, tearing if large. Serve **hash** with **remaining lemon wedges** for squeezing over top. Enjoy!