

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

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet

ALLERGENS

Egg (1). 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

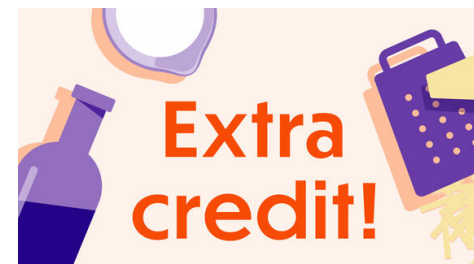
Remove baking sheet from oven. Crumble **chorizo** over top of **veggies**; lightly drizzle with **oil**. Return to upper oven rack to roast until chorizo begins to brown, about 8 minutes.



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.