



Hearty Breakfast: Chorizo & Potato Bake

with Cheddar & Peppers



30-40min



2 Servings

We've heard that breakfast is the most important meal of the day, but we never play favorites when it comes to mealtime. We combine chorizo, bell peppers, potatoes, and fresh cilantro with a creamy mascarpone-egg bake. It's topped with cheese and finished under the broiler until it's melted and golden-brown. This breakfast bake is sure to put a little pep in your morning step. (2-person plan serves 4; 4-person plan serves 8.)

What we send

- 1 russet potato
- 1 bell pepper
- 1 bunch scallions
- 1 pkg mozzarella ⁷
- 2 pieces cheddar ⁷
- ¼ oz fresh cilantro
- 3 oz mascarpone cheese ⁷
- ½ lb pkg chorizo sausage

What you need

- kosher salt & ground pepper
- 4 large eggs ³
- olive oil

Tools

- medium saucepan
- box grater
- medium heavy skillet (preferably cast-iron)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 520kcal, Fat 34g, Carbs 28g, Proteins 30g



1. Par-cook potatoes

Scrub **potato**, then cut into ½-inch pieces. Place in a medium saucepan along with **1 tablespoon salt**. Add enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until just tender when pierced with a fork, about 4 minutes (potatoes will continue to cook in step 5). Drain potatoes, pat dry, and set aside until step 4.



4. Cook chorizo

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over high. Add **chorizo** and **peppers** to skillet; season with **salt** and **pepper**. Cook, breaking up meat into large pieces with a spoon, until chorizo is cooked though and peppers are tender, about 4 minutes. Add **potatoes** and **1 tablespoon oil** to skillet, gently stirring to combine.



2. Prep ingredients

Meanwhile, preheat broiler with top rack 6 inches from heat source. Halve **pepper**, remove stem and seeds, and cut into ½-inch pieces. Trim ends from **scallions**, then thinly slice. Coarsely grate **mozzarella** on the large holes of a box grater. Coarsely grate or chop **all of cheddar**. Coarsely chop **cilantro leaves and tender stems** together.



5. Add eggs & cook

Stir **scallions**, **cilantro**, and **half each of the mozzarella and cheddar** into skillet. Reduce heat to medium, then pour **egg mixture** over top. Sprinkle with **remaining cheeses**. Cook until egg begins to set around the edges, about 2 minutes. Cover, reduce heat to low, and cook until egg is nearly set, about 3 minutes. Remove skillet from heat.



3. Mix mascarpone & eggs

In a medium bowl, whisk **mascarpone** and **2 large eggs** until mostly combined, then add **2 more large eggs**, whisking until smooth. Season with **¼ teaspoon salt** and **a few grinds of pepper**.



6. Bake & serve

Carefully, tilt skillet to spread **any uncooked egg** into an even layer over the top. Broil skillet on top oven rack until **chorizo egg bake** is puffed and golden-brown in spots, about 5 minutes (watch closely as broilers vary). Let stand 10 minutes, then cut into wedges to serve. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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