

DINNERLY



Sheet Pan Chorizo Potato Hash:

Double the Servings. Same Price.



1h



2 Servings

You really can have it all. Less dishes, more food, less time, more savings. We love a potato hash for its big flavor and distinct textures. We love this hash even more for its big servings in less time than it takes us to pick a movie on Netflix. We've got you covered! (2-person plan serves 4; 4-person plan serves 8.)

WHAT WE SEND

- 2 russet potatoes (2 lbs)
- taco seasoning (use 1 Tbsp)
- 2 medium red onions
- 1 bell pepper
- 1 pkg chorizo sausage

WHAT YOU NEED

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

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 500kcal, Fat 22g, Carbs 55g, Proteins 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 dish, toss potatoes with **3 tablespoons oil**, **1 tablespoon taco seasoning**, and a **generous pinch of salt**. Roast on upper oven rack until potatoes just begin to soften, 20 minutes.



2. Prep ingredients

While **potatoes** roast, halve **onions**, then cut into ½-inch thick wedges. Halve **pepper**, remove 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 onions & peppers

Once the **potatoes** have roasted for 20 minutes, top with **onions and peppers**. Return to the top rack. Roast on upper oven rack until onions and peppers are crisp-tender, about 10 minutes (watch closely as ovens vary).



4. Add chorizo

Remove **chorizo** from casing, if necessary, then crumble over top of **veggies**; lightly drizzle with **oil**. Continue roasting on upper oven rack until chorizo begins to brown, about 8 minutes.



5. Finish & serve

Make 4 spaces or wells in the **hash** and crack **1 large egg** directly into each space. Season eggs with **salt** and **pepper**. Return 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. Transform these leftovers into chorizo-potato tacos! Reheat in the oven or microwave and serve in warm flour tortillas with toppings like salsa, sour cream, and guacamole.