



BREAKFAST

CHORIZO, EGG, AND AVOCADO SANDWICH

with a Potato Onion Hash



HELLO

POTATO ONION HASH

Cooking potatoes in the same pan used for the chorizo infuses them with Spanish-style flavors.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 810



Chorizo
(Contains: Milk)



Red Onion



Brioche Buns
(Contains: Wheat, Milk, Eggs)



Eggs
(Contains: Eggs)



Yukon Gold Potatoes



Avocado



Cheddar Cheese
(Contains: Milk)

START STRONG

Always crack eggs on a flat surface, not the side of a bowl or plate. That way, you're less likely to get bits of shell inside.

BUST OUT

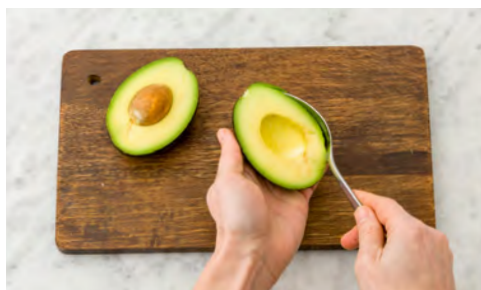
- Large pan
- Slotted spoon
- Aluminum foil
- Baking sheet
- Paper towel
- Small bowl
- Oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|---------------|
| • Chorizo | 2 oz 4 oz |
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Red Onion | 1 1 |
| • Avocado | 1 2 |
| • Brioche Buns | 2 4 |
| • Cheddar Cheese | ½ Cup 1 Cup |
| • Eggs | 2 4 |

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven or toaster oven to 400 degrees. Thinly slice **2 oz chorizo** into rounds (about ⅔ of the package—use the rest as you like). Cut **potatoes** into ½-inch cubes. Halve, peel, and finely dice **onion**. Halve and pit **avocado**. Scoop out flesh with a spoon, then thinly slice.



4 TOAST BUNS

Split **buns** in half and place on a baking sheet cut-side up. Place a handful of **cheddar cheese** on each of the bun tops. Toast in oven until cheese is melted and buns are golden brown, 2-4 minutes.



2 CRISP CHORIZO

Add **chorizo** to a large pan over medium heat. Cook, tossing occasionally, until oil has rendered and rounds are crispy, 4-5 minutes. Remove from pan with slotted spoon and set aside, keeping as much oil in pan as possible.



5 COOK EGGS

Carefully wipe out pan with a paper towel, then heat a drizzle of **oil** in it over medium-high heat. Crack **eggs** into a small bowl, checking for any bits of shell. Gently slide into pan. Cook eggs sunny-side up to desired doneness, 2-4 minutes.



3 MAKE HASH

Increase heat under pan to medium high. Add **potatoes** and cook, tossing, until crisped, 15-20 minutes. (**TIP:** If pan is dry, add a drizzle of oil.) Add **onion** and cook until softened, 3-5 minutes. Season with **salt** and **pepper**. Remove mixture from pan and set aside. Cover with foil to keep warm.



6 FINISH AND SERVE

Layer **chorizo** and **avocado** slices inside each **bun**, then top with an **egg** and make sandwiches. Serve with **hash** and any remaining chorizo or avocado on the side.

EGG-CEPTIONAL!

Your breakfast sandwich just got an upgrade.

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