



BREAKFAST

# CHORIZO EGG POLENTA PANCAKES

with Spinach and a Spicy Tomato Sauce



HELLO

## POLENTA CAKES

Creamy cornmeal is pan-fried 'til it's delightfully crisp on the outside, tender on the inside.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 480



Chorizo  
(Contains: Milk)



Tuscan Heat Spice



Baby Spinach



Eggs  
(Contains: Eggs)



Red Onion



Polenta



Diced Tomato



## START STRONG


Don't wipe out the pan after cooking the chorizo. The leftover grease is great for frying the other ingredients and will give them extra flavor.

## BUST OUT

- Large pan
- Slotted spoon
- Baking sheet
- Oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Chorizo ¾ Pack | 1½ Packs
- Red Onion 1 | 2
- Polenta ½ Pack | 1 Pack
- Tuscan Heat Spice  1 TBSP | 2 TBSP
- Diced Tomato 1 Can | 2 Cans
- Baby Spinach 5 oz | 10 oz
- Eggs 2 | 4

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### 1 COOK CHORIZO

Preheat oven to 350 degrees. Slice  $\frac{3}{4}$  of the **chorizo** into rounds (we sent more than needed). Add to a large pan over medium-high heat. Cook, tossing occasionally, until **oil** has rendered and rounds are crispy, 4-5 minutes. Remove from pan with a slotted spoon. Set aside, keeping as much **oil** in pan as possible.



### 4 START SAUCE

Heat a drizzle of **oil** in same pan over medium-high heat. Add **onion** and **1 tsp Tuscan heat spice** (we sent more). Cook, tossing, until **onion** is softened, 3-5 minutes. Stir in **tomatoes** and bring to a boil. Lower heat and reduce to a simmer. Season to taste with **salt**, **pepper**, and additional **Tuscan heat spice** (to taste—it's spicy).



### 2 PREP

**Wash and dry all produce.** While chorizo cooks, halve, peel, and slice **onion** into thin slices. Slice half the **polenta** into  $\frac{1}{3}$ -inch-thick rounds (we sent more than needed).



### 5 WILT SPINACH

Add **spinach** and **1 TBSP butter** to pan and stir to combine. Continue simmering until spinach is wilted, 2-3 minutes. Set aside a few rounds of **chorizo** for garnish, then stir remaining rounds into pan. Season with **salt** and **pepper**. Simmer until liquid is mostly evaporated, 2-3 minutes more.



### 3 FRY POLENTA

Add **polenta** in a single layer to same pan over medium-high heat. Cook until browned and crispy, 3-5 minutes per side. (**TIP:** Add a drizzle of **oil** if pan seems dry.) Transfer to a baking sheet. Place in oven to keep warm.



### 6 PLATE AND SERVE

Heat a drizzle of **oil** in another large pan over medium-high heat. Crack **eggs** into pan and cook sunny side up to desired doneness, 2-4 minutes. Divide **polenta** between plates. Top with **sauce and spinach mixture**. Place an egg on top of each, then garnish with reserved **chorizo**.

## PERFECT!

Pretty polenta pancakes are sure to impress for breakfast or brunch.