



Chorizo Hash

with Parsley Aioli

Quick

25 Minutes



Chorizo Sausage, uncased



Yellow Potato



Green Bell Pepper



Onion, sliced



Garlic Puree



Mayonnaise



Balsamic Vinegar



Baby Tomatoes



Smoked Paprika-Garlic Blend



Parsley



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HELLO CHORIZO

This seasoned pork sausage comes fully loaded with flavour!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, parchment paper, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Yellow Potato	360 g	720 g
Green Bell Pepper	200 g	400 g
Onion, sliced	113 g	226 g
Garlic Puree	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Balsamic Vinegar	2 tbsp	4 tbsp
Baby Tomatoes	113 g	227 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Parsley	7 g	7 g
Sugar*	1 tsp	2 tsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min.



Cook chorizo

- Heat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **chorizo**, **Smoked Paprika-Garlic Blend** and **remaining garlic puree**. Cook, breaking up **chorizo** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **salt** and **pepper**.



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Finely chop **parsley**.
- Stir together **mayo**, **half the parsley** and **¼ tsp garlic puree** (dbl for 4 ppl) in a small bowl. Set aside.



Finish and serve

- Add **potatoes**, **tomatoes** and **remaining parsley** to the pan with **chorizo**. Stir to combine.
- Divide **hash** between bowls, then top with **caramelized onions**.
- Dollop **parsley aioli** over top.



Caramelize onions

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until slightly softened, 3-4 min.
- Add **vinegar** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min.
- Remove the pan from heat. Transfer **onions** to another small bowl and set aside.
- Carefully wipe the pan clean.



Got eggs?!

- In step 4, while **chorizo** cooks, heat a medium non-stick pan over medium-low heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Crack in **2 eggs** (dbl for 4 ppl). Season with **salt** and **pepper**.
- Cover and pan-fry until **egg whites** are set, 2-3 min.** (**NOTE:** The yolks will still be runny. If preferred, pan-fry eggs using 1 tbsp oil, instead of butter.)
- Top **chorizo hash** with a **fried egg** before serving.

Dinner Solved!