



# One-Pan Chorizo Hash

with Parsley Aioli

35 Minutes



Chorizo Sausage, uncased



Yellow Potato



Green Bell Pepper



Yellow Onion



Garlic



Green Onions



Mayonnaise



Balsamic Vinegar



Parsley



Baby Tomatoes

HELLO CHORIZO

*A classic Spanish sausage spiced with paprika and garlic.*



## 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, paper towels, large non-stick pan

## Ingredients

	2 Person	4 Person
Chorizo Sausage, uncased	250 g	500 g
Yellow Potato	300 g	600 g
Green Bell Pepper	200 g	400 g
Yellow Onion	113 g	226 g
Garlic	6 g	12 g
Green Onions	2	4
Mayonnaise	4 tbsp	8 tbsp
Balsamic Vinegar	2 tbsp	4 tbsp
Parsley	7 g	14 g
Baby Tomatoes	113 g	227 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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## Roast potatoes

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



## Cook chorizo

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



## Prep

While **potatoes** roast, core, then cut **pepper** into ½-inch pieces. Finely chop **parsley**. Thinly slice **green onions**. Halve **tomatoes**. Peel, then mince **garlic**. Thinly slice **onion**. Stir together **mayo**, **half the parsley** and **¼ tsp garlic** (dbl for 4 ppl) in a small bowl. Set aside.



## Finish and serve

Add **roasted potatoes**, **tomatoes**, **half the green onions** and **remaining parsley** to the pan with **chorizo**. Stir together. Divide **hash** between bowls and top with **caramelized onions**. Dollop with **parsley aioli**. Sprinkle **remaining green onions** 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, 2-3 min. Add **vinegar** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until dark golden-brown, 7-8 min. Remove pan from heat. Transfer **onions** to another small bowl and set aside. Carefully wipe 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) and swirl pan, until melted. Crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Pan-fry, covered, until **egg white** is set, 2-3 min. (NOTE: The yolk will still be runny! Also, if preferred, pan-fry eggs using 1 tbsp oil instead of butter.)

## Dinner Solved!