



BREAKFAST

CHORIZO, EGG, AND AVOCADO SANDWICH

with a Chorizo Potato Hash



HELLO

CHORIZO POTATO HASH

Skillet-fried spuds infused with sausage flavor

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 910



Chorizo
(Contains: Milk)



Red Onion



Brioche Buns
(Contains: Wheat,
Eggs, Milk)



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 | 1 Pack 2 Packs |
| • Yukon Gold Potatoes | 16 oz 32 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 PREP Wash and dry all produce. Preheat oven or toaster oven to 400 degrees. Thinly slice half the **chorizo** into rounds. Dice other half. Cut **potatoes** into ½-inch cubes. Halve, peel, and finely dice **onion**. Halve and pit **avocado**. Scoop out flesh from peel 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 rounds** 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.



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 **diced chorizo**, tossing to coat. Cook, tossing, until crisped, about 15 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** on **bun bottoms**, then top each with an **egg** and **bun top** to make sandwiches. Serve with **hash** and any remaining **avocado** or **chorizo** on the side.

EGG-CEPTIONAL!

Pour yourself a nice, big glass of OJ and make a breakfast toast!