



BREAKFAST

CHORIZO-SPICED KALE AND PEPPER HASH

with Sweet and Yukon Gold Potatoes



HELLO

CHORIZO SPICE BLEND

Paprika and other aromatic ingredients add Spanish-style flavor to this recipe.



Yukon Gold Potatoes



Chorizo



Garlic



Kale



Chorizo Spice Blend



Sweet Potatoes



Yellow Onion



Red Bell Pepper



Lemon



Sour Cream
(Contains: Milk)

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 750

START STRONG

An easy way to prep kale: Hold the stalk end and, with your other hand, pinch at the point where the leaf ends and tapers into the stalk. Pull outward to tear the leaf away.

BUST OUT

- Large pot
- Large pan
- Slotted spoon
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|---------------------|
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Sweet Potatoes | 12 oz 24 oz |
| • Chorizo | 6 oz 12 oz |
| • Yellow Onion | 1 2 |
| • Garlic | 2 Cloves 4 Cloves |
| • Red Bell Pepper | 1 2 |
| • Kale | 4 oz 8 oz |
| • Lemon | 1 2 |
| • Chorizo Spice Blend | 1 TBSP 2 TBSP |
| • Sour Cream | 4 TBSP 8 TBSP |

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1 BOIL POTATOES

Wash and dry all produce. Cut **Yukon Gold** and **sweet potatoes** into ½-inch cubes. Place in a large pot with enough **salted water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 10-15 minutes. Drain.



4 COOK VEGGIES

Add **onion**, **bell pepper**, and **chorizo spice blend** to pan used for chorizo. Toss to coat in oil. Cook until onion is translucent and pepper has softened, 3-5 minutes. Toss in **kale** and season with **salt** and **pepper**. Cook until kale is tender, 3-4 minutes.



2 COOK CHORIZO

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **chorizo**, breaking up meat into pieces. Cook, tossing, until browned and cooked through, 4-6 minutes. Remove chorizo from pan with a slotted spoon and set aside, leaving as much oil in the pan as possible.



5 MAKE HASH

Add **potatoes** to pan along with a large drizzle of **oil**. Season with **salt** and **pepper**. Cook, tossing occasionally, until potatoes are lightly crisped, 3-5 minutes. Toss in **garlic** and cook until fragrant, 1-2 minutes more. Stir in a squeeze or two of **lemon** (to taste). Season with salt and pepper.



3 PREP

While chorizo cooks, halve and peel **onion**, then cut into ½-inch squares. Mince **garlic**. Core and seed **bell pepper**, then cut into ½-inch squares. Remove and discard stems and large ribs from **kale**, then chop leaves into bite-sized pieces. Halve **lemon**, then cut one half into wedges.



6 PLATE AND SERVE

Divide **hash** between plates. Top with **chorizo** and dollop with **sour cream**. Serve with **lemon wedges** on the side for squeezing over.

VEG OUT!

Eating your greens for breakfast has never been easier—or more delicious.

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