



# One-Pan Chorizo Hash

with Parsley Aioli

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chorizo Sausage, uncased



Yellow Potato



Green Bell Pepper



Onion, sliced



Garlic



Green Onions



Mayonnaise



Balsamic Vinegar



Parsley



Cherry 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, medium non-stick pan, measuring spoons, parchment paper, small bowl, large non-stick pan, garlic press

## 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
Onion, sliced	113 g	227 g
Garlic	6 g	12 g
Green Onions	2	4
Mayonnaise	¼ cup	½ cup
Balsamic Vinegar	2 tbsp	4 tbsp
Parsley	7 g	14 g
Cherry 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 **middle** of 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 or grate **garlic**. 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** in the pan with **chorizo**. Stir together. Divide **hash** between bowls and top with **caramelized onions**. Dollop over **aioli**. Sprinkle over **remaining green onions**.



## 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! If preferred, pan-fry eggs using 1 tbsp oil – instead of butter.)

## Dinner Solved!