



Product Spotlight: Free-Range Eggs

Eggs are full of disease-fighting nutrients, good quality protein, and an array of vitamins and minerals. Your brain development and memory may benefit from the choline content as well!



Chorizo Hash Tacos

with Fried Eggs and Jalapeño

Crispy mixed potato and chorizo hash, served on wraps with zingy lime and avocado salsa, fried eggs and slices of jalapeño.



30 minutes



2 servings



Pork

Switch it up!

You can dice the potatoes and roast them until tender and golden. Add diced chorizo to the oven tray and crack over eggs to cook for the last 10 minutes.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	53g	83g	172g

FROM YOUR BOX

MEDIUM POTATOES	2
SWEET POTATOES	400g
LIME	1
TOMATO	1
AVOCADO	1
JALAPENO	1
CHORIZO	1
WRAPS	6-pack
FREE-RANGE EGGS	6-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

large frypan with lid, frypan

NOTES

If you have a food processor with a grater attachment, you can use to speed up the potato grating step!

Keep wraps warm in a clean kitchen towel.

No gluten option – wraps are replaced with corn tortillas. Follow packet instructions to warm tortillas.



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1. COOK THE POTATOES

Grate all potatoes (see notes). Heat a large frypan over medium-high heat with **oil**. Add potatoes and toss to coat. Pour in **3/4 cup water** and cook, covered, for 10 minutes.



2. PREPARE THE SALSA

Zest lime and juice 1/2 (wedge remaining). Add to a bowl. Dice tomatoes and avocados.

Slice jalapeño and set aside.



3. ADD THE CHORIZO

Dice and add chorizo and **3 tsp paprika**, mix to combine. Cook, covered, for 5 minutes. Stir and cook for further 5 minutes. Uncovered and cook for final 10 minutes to crisp.



4. WARM THE WRAPS

Heat a dry frypan over medium-high heat. Add wraps, in batches if necessary, and cook for 15 seconds each side until warmed through. Keep warm until serving (see notes). Keep pan over heat for step 5.



5. FRY THE EGGS

Add **oil** to pan. Crack eggs into pan and cook to your liking.



6. FINISH AND SERVE

Divide wraps among plates. Top with hash, salsa and egg. Garnish with jalapeño

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

