

Chorizo & Bean Potato Hash

Serving 2

This brunch dish is ideal for when you need a quick yet substantial brekkie or enjoying a slow start at the weekend. All in one pan too, this dish is minimal effort but with maximum flavour.

Preparation time: 5 minutes

Cooking time: 15 minutes

INGREDIENTS

1 tbsp oil
1 small red onion, diced
1 garlic clove, crushed
Sea salt & cracked black pepper
75g chorizo, sliced into semi circles
300g cooked potato, cubed
1/2 tbsp smoked paprika
1/2 tbsp Sriracha, optional
2 large tbsp baked beans
2 eggs
Parsley, to finish

METHOD

Perfect for this is: Le Creuset 3-Ply 24cm Non-Stick Frying Pan

Preheat the oven to 200°C/ Fan 180°C/ Gas Mark 6

1. Heat the oil in the frying pan over a medium heat before adding the onion. Allow it to fry for 4 - 5 minutes until the onion starts to soften. Add the garlic along with a pinch of salt and fry for a further 1 minute.
2. Add the sliced chorizo and fry for 2 - 3 minutes until it starts to crisp and release its oil. Add the cooked potato to the pan along with the paprika and stir all the ingredients together.
3. Squeeze in the Sriracha if using followed by the baked beans - stir together to incorporate all the ingredients. Season with a little salt and pepper.
4. Take the pan off the heat and make two wells in the potato mixture. Crack an egg into each hole and place in the oven for 5 - 8 minutes, just long enough for the white of the eggs to set but so the yolk is still runny.
5. Remove the pan from the oven and sprinkle with roughly chopped parsley. Best served alongside toasted sourdough.

Cook's Notes

Although perfect as it is, this dish is also great with crumbled feta or hard goat's cheese.

Make this dish vegetarian by replacing the chorizo with cubed vegetarian sausage or even smoked tofu.