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## CHORIZO, POTATO & PEPPER HASH

with Smoky Red Pepper Crema & a Fried Egg

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Yukon Gold Potatoes\***  
(5 | 10)



**Dried Chorizo\***  
(1 | 2)  
*Contains: Milk*



**Green Bell Pepper\***  
(1 | 2)



**Yellow Onion**  
(1 | 2)



**Sweet Potato\***  
(1 | 2)



**Smoked Paprika**  
(1 | 1)



**Veggie Stock Concentrate**  
(1 | 2)



**Cumin**  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Smoky Red Pepper Crema\***  
(3 | 6)  
*Contains: Milk, Soy*

You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

PREP IN **10 MIN** READY IN **35 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



**Diced Steak** 🥩  
(1 | 2)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Eggs**  
(2 | 4)  
*Contains: Eggs*

**Cooking Oil**  
(1 TBSP | 2 TBSP)

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**\$20**



Don't be intimidated by dried chorizo's tough exterior—this Spanish-style pork sausage is dry cured to intensify its smoky, paprika-laced flavor (and to make it ready-to-eat straight out of the package)! You might spy it out in the wild on cheese boards, but here it's sautéed to crispy perfection to lend its pepperoni-like texture and savory seasoning to potato and pepper hash.

1.



Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.** Dice **sweet potato** and **Yukon Gold potatoes** into ½-inch pieces. Toss on a baking sheet with a **drizzle of oil**, **half the paprika** ([save the rest for another use](#)), **salt**, and **pepper**. Roast on top rack, tossing halfway through, until tender and crisped, 20–25 minutes.

2.



Meanwhile, halve **chorizo** lengthwise; slice crosswise into ¼-inch-thick half-moons. Halve, peel, and dice **onion** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Peel and finely chop **garlic**.



After prepping veggies, pat **steak** dry with paper towels; season with **salt** and **pepper**.

3.

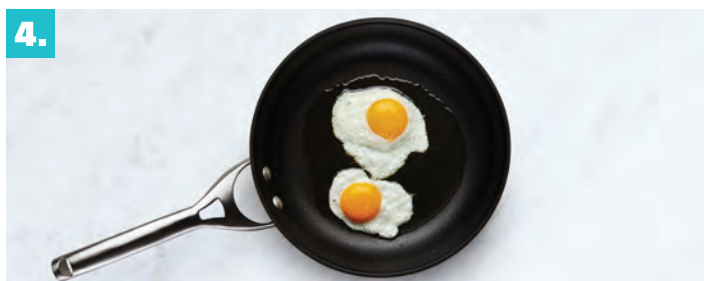


Heat a **drizzle of oil** in a large pan over medium-high heat. Add **chorizo**, **onion**, and **bell pepper**; season with **salt** and **pepper**. Cook, stirring occasionally, until chorizo is lightly browned and veggies are softened, 5–6 minutes. Stir in **stock concentrate**, **cumin**, and **garlic**. Cook, stirring frequently, 30 seconds. Carefully add **roasted potatoes**; cook, stirring occasionally, until potatoes are warmed through, 3–4 minutes more. Season with **salt** ([we used ¼ tsp](#)) and **pepper**. Remove pan from heat.



Add **steak** to pan along with **roasted potatoes**. Cook, stirring, until browned and cooked to desired doneness, 3–4 minutes.

4.



Heat a **drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Once hot, crack **eggs** into pan and cover. ([For 4 servings, you may want to cook eggs in batches.](#)) Fry eggs to preference. Season with **salt** and **pepper**.

5.



Divide **hash** between plates. Top each with **smoky red pepper crema** and a **fried egg**.

*Steak is fully cooked when internal temperature reaches 145 degrees.*

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