

# Breakfast Potato Hash

SERVING  
2 people

COOK TIME  
30 min



## Method

Preheat oven to 180°C.

Cook Baby Potatoes according to package instructions. Dice potatoes into small cubes.

Place cast iron pan on stove over high heat. Add diced chorizo and cook for 3-5 minutes until oils release and beginning to brown.

Add diced onion, garlic and oregano and sauté for two minutes to soften.

Add cubed potatoes and cherry tomatoes and toss to coat. Cook for a further 3-5 minutes until cherry tomatoes begin to burst.

Make two small wells and crack an egg in each. Place cast iron pan into the oven and bake for eight minutes, or until eggs are just cooked through but yolks are still runny.

Sprinkle with parsley to serve.

## Ingredients

1 Simply Salads Baby Potatoes with

Butter & Herbs

1 stick chorizo, diced

1 brown onion, diced

2 cloves garlic, minced

1 tsp dried oregano

100g cherry tomatoes

2 eggs

2 tbsp parsley, chopped