



BREAKFAST CHORIZO & EGG HASBROWN TRAYBAKE

SERVINGS: 4

PREP TIME: 5 MINUTES

TOTAL TIME: 25 MINUTES

NOTES:



DONE IN UNDER 30 MINUTES



VEGETARIAN FRIENDLY



BASIC KITCEHN EQUIPMENT



LOW DIFFICULTY

INGREDIENTS

FROZEN HASHBROWNS (BETWEEN 2-4 EACH)

EGGS (1-2 EACH)

ONE STICK OF CHORIZO OR SMALL PACK OF PRE-CUT (SUBSTITUE FOR BACON, HAM OR SALAMI)

OPTIONAL:

**FRESH HERBS IF YOU HAVE THEM - PARSLEY, CORRIANDER, THYME ETC.
FRESH CHILLI OR CHILLI FLAKES
SALT AND PEPPER**

RECIPE ON REVERSE SIDE.

CHECK OUT THE AROMA INSTAGRAM AND FACEBOOK PAGE FOR TUTORIALS AND COOK-ALONG SESSIONS.





METHOD

PRE-HEAT YOUR OVEN TO 200 OC/ GAS 6.

LAY YOUR FROZEN HASHBROWNS ON A BAKING TRAY AND COOK FOR 12 MINUTES. TRY AND LAY THEM NEXT TO EACH OTHER TO CREATE A PLATFORM ABOVE THE TRAY - DON'T STAK THEM ON TOP OF EACH OTHER THOUGH!

SLICE YOUR CHORIZO INTO SMALL RINGS OR CUBES. PICK THE LEAVES FROM ANY FRESH HERBS YOU ARE USING AND ROUGHLY CHOP AND SLICE OR CHOP YOUR CHILLI.

AFTER 12 MINUTES REMOVE YOUR HASBROWNS FROM THE OVEN AND ADD YOUR CHORIZO ON TOP AND AROUND THE HASHBROWNS - PUT BACK IN THE OVEN FOR 5 MINUTES.

AFTER 5 MINUTES, REMOVE THE TRAY AND CAREFULLY CRACK THE EGGS ON TOP OF THE HASHBROWNS - DON'T WORRY IF THEY SLIDE OFF ONTO THE BASE OF THE TRAY, IT'S RUSTIC AND TASTES GREAT! RETURN TO THE OVEN FOR 3-7 MINUTES DEPENDING ON WETHER YOU WANT A RUNNY YOLK OR NOT!

REMOVE FROM THE OVEN, SCATTER WITH ANY FRESH HERBS, SEASON WITH SALT AND PEPPER AND ADD CHILLI.

GET STUCK IN AND ENJOY!