



Chorizo Hash with Poached Egg

4 Servings

Ingredients:

600g new potatoes quartered, 4 tbsp olive oil, 200g of Chorizo chopped, 1 red chilli finely chopped, ½ small bunch of parsley.

Method:

Boil the potatoes until tender, drain and cool. Heat the olive oil in a large non-stick frying pan and fry the potatoes, turning over until golden and crisp. Add the Chorizo and chilli and fry for another 3-4 minutes until the Chorizo is crisp. Season then stir through the parsley. Serve the potatoes topped with poached eggs.

