



Chorizo, KALE AND SWEET POTATO HASH

<i>erves</i> 2	3 cups	sweet potatoes	2 cups	kale
	2 tbsp	olive oil	2	eggs
	¼ cup	red onions	1 tbsp	white vinegar
	10 slices	chorizo	Salt and pepper to taste	

Preheat oven to 350F.

Peel and dice the sweet potatoes and spread them out evenly on a sheet pan. Season with salt and pepper, toss with 1 tbsp of olive oil and roast for 30 minutes, or until tender.

Dice the red onions and thinly slice the chorizo into strips. Roughly chop the kale, removing the stems.

Bring a pot of water to a boil, reduce to low heat and add 1 tbsp of white vinegar. Crack each egg into a small bowl. Stir the water in a circular motion to create a vortex and pour the eggs one at a time into the middle. Cook for 4 minutes for a soft-medium egg. Remove the eggs from the water using a slotted spoon.

Heat the remaining olive oil in a skillet and add the red onions and 3/4 of the chorizo slices. Sauté over medium heat until the chorizo is crisp, and the onions are translucent. Add the cooked sweet potatoes and kale to the skillet and sauté until the sweet potatoes brown lightly and the kale wilts.

Place the hash on a platter and top with the poached eggs. Julienne the remaining chorizo and sprinkle it over the eggs. Top with salt and freshly cracked pepper.



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