Chorizo Hash with Poached Egg

Printed from Chorizo Recipes at http://www.chorizorecipes.co.uk/

This is a great midweek dinner dish that's delicious - as well as being very inexpensive. Serve it with a large salad or some simple grilled vegetables.

Ingredients:

2 eggs
2 large chorizo sausages
500g baby new potatoes
A few sprigs of fresh rosemary
Olive oil
Salt and pepper

Directions:

1. Chop the potatoes in half or leave them whole if they're small. Place them into a large saucepan of cold salted water and bring the water to the boil.

2. Once boiling, turn the water down to a simmer and cook the potatoes until they're tender, about twenty minutes. Drain the potato and shake the colander to fluff them up a little bit.

3. Chop the chorizo sausage into small chunks.

4. Heat some oil in a large saucepan and gently fry the chorizo for a couple of minutes.

5. Add the potatoes into the saucepan along with the rosemary sprigs and some salt and pepper. Mix well and fry for about ten minutes, or until the potatoes are golden and crispy.

6. Whilst the hash is cooking, poach the eggs. Boil a kettle of water and pour it into a large saucepan along with a dash of malt vinegar. Bring the water back to the boil. Crack the eggs into a small jug.

7. Whisk the water quickly until a funnel forms. Pour the eggs into the funnel of water and cook them for 50 seconds or so, or until the egg white turns completely white.

8. Serve the hash with the eggs on top.

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