

White USA Onion and Sweet Potato Breakfast Hash with Chorizo

Step aside Denver omelette, there's a new breakfast dish in town and it uses green chiles and white USA onions, two of Denver's favourite ingredients!

YIELD: 12 orders

INGREDIENTS

1 1/2 cups	olive oil
6 lb	sweet potatoes, peeled, diced and blanched
3	white USA Onions, diced (2.25 lb)
3	poblano chile peppers, diced (1.5 lb)
12	cloves garlic, minced
3 tsp	salt
3 tsp	pepper
12	chorizo sausage, casing removed, crumbled and cooked (2.25 lb)
12	fried eggs
12	green onions, chopped

METHOD

1 order Hash: Heat 2 tbsp oil in sauté pan over medium-high heat. Add 3 ounces onions, 2 ounces peppers, 8 ounces sweet potatoes, 1 clove minced garlic, 1/4 tsp each salt and pepper; Cook for 5 minutes or until softened.

Stir in 3 ounces crumbled sausage and cook for 5 minutes or until sweet potatoes are tender and golden. Top with fried egg and 1 chopped green onion.

Tip: Substitute red bell pepper and jalapeno for the poblano pepper, if desired.

