



Chorizo Mushroom Hash with Eggs

Yields: 8P, 5C, 8F

Ingredient List:

- 6 oz. Chorizo
- ½ onion, diced
- Olive oil, as needed
- 1 pound mushrooms, sliced
- 1 Roma tomato, diced
- 1 avocado, pitted and diced
- ¼ onion, minced
- 1 garlic clove, pasted
- ¼ jalapeno, minced
- 1 lime, juiced
- Kosher salt, to taste
- 3-4 sprigs of fresh cilantro, chiffonade
- 2 eggs

Preparation Instructions:

1. Place a sauté pan over medium-high heat. Add olive oil, chorizo and onion. Cook, stirring occasionally, until fat from the chorizo renders.
2. Add mushrooms to the pan and toss.
3. While the mushrooms are cooking, prepare the guacamole by combining the avocado, ¼ onion, garlic, jalapeno, lime and kosher salt.
4. Once your mushrooms have caramelized with the chorizo, move them to the side of the pan, add some fresh olive oil and crack your 2 eggs into the oil. Season with Kosher salt and pepper and cook to your liking. It's time to plate!
5. Spoon hash onto a plate, top with eggs, tomatoes, guac and cilantro. Enjoy!

“Keep It Paleo!”