

Farmhouse Chorizo Hash Browns with Baked Eggs

Salty, greasy (in the best way), crispy and soft — all the necessary elements for attacking that hangover. (A little hair of the dog never hurt either). And it looks pretty impressive coming out of the oven, no matter how blurred your reality may be.

Ingredients

1½ pounds (2 large) russet potatoes, peeled, cut into 3/4-inch cubes
1/4 pound hunk chorizo, crumbled, or thinly sliced
1 tablespoon unsalted butter, if necessary
1 small onion, diced
1 small green bell pepper, cut into 1/4-inch pieces
2 stalks celery, finely chopped
1/2 teaspoon paprika
1/4 teaspoon dried thyme
1/8 teaspoon cayenne pepper
Kosher salt and freshly ground black pepper
4 to 6 large eggs, at room temperature
2 scallions, sliced, for garnish
Hot sauce, for serving

special equipment

12-inch cast-iron skillet (or oven-proof nonstick pan)

Directions

Preheat the oven to 400 degrees. Line a small plate with paper towels.

Spread the potato cubes on a dinner plate, cover with plastic wrap and microwave until three-quarters of the way cooked, about 5 minutes. (Be careful when removing the plastic as there will be a lot of steam.)

Meanwhile, put the chorizo in a 12-inch cast-iron skillet and turn to medium heat. Cook until the fat renders and the crumbles brown and crisp a little, about 5 minutes. Remove to a paper-towel-lined plate. If there doesn't seem to be enough fat left in the pan, add some butter and let it heat up. Turn the heat to medium-high and scatter the potatoes in the pan in one layer. Let cook, without stirring, until they brown and crisp, about 8 minutes. Return the chorizo to the pan. Add the onion, bell pepper and celery. Sprinkle with the paprika, thyme, cayenne, 3/4 teaspoon salt and as much ground pepper as you like. Give it all a good stir, and then let cook, stirring only once or twice to prevent burning, until the potatoes and vegetables are all cooked through, 5 to 6 minutes. Turn off the heat. Flatten the top of the hash and crack the eggs on top. Try to not let the yolk touch the side of the pan. Place in the oven and bake until the whites set but the yolks are still a little runny, about 8 minutes.

Scatter the scallions on top and pass the hot sauce for serving.

total time: 50 minutes

active prep: 50 minutes

serves: 4

difficulty: easy