

BAKED EGGS WITH TOMATO AND CHORIZO HASH BROWN



Ingredients (10 persons)

- 790g Aviko Hash Brown Bites
- 300g chorizo slices, chopped
- 250g tomato, diced
- 20 large eggs
- 200ml double cream

Baked eggs with tomato and chorizo hash brown bites

Method

1. Pre-heat the oven to 160°C. Lightly grease ovenproof baking dishes with a little oil or butter.
2. Place half of the chorizo and tomatoes into the prepared oven dish. Crack two eggs on top and add a tablespoon of the cream. Add the rest of the chorizo and tomatoes, and season with salt and pepper.
3. Place in the oven for 12 to 16 minutes, or until the whites have set but the yolks are still runny. Cook the Aviko Hash Brown Bites in the fryer and sprinkle on top of the eggs, or serve on the side.



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