



Chorizo & Black Bean Hash

Equipment needed: large kettle or stock pot,
stove top

Yield: 1 full 4" hotel pan

Ingredients

- 2 lb *#619409 Chorizo Sausage Flavored Plant Protein Crumbles*
- 4 lb *#618235 Black Beans*
- 1 cup cooking oil
- 4 lb ¼ inch diced sweet potatoes
- 2 cups diced white onion
- 2 cups diced red bell pepper
- 2 cups diced green bell pepper
- 2 ½ tbs minced garlic
- 3 quarts water
- 2 ½ tbs salt
- 1 ¼ tbs pepper

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Preparation

- 1) Heat oil over medium heat in large kettle or stock pot
- 2) Add sweet potatoes and sauté 3-5 minutes, outsides should be golden brown
- 3) Add onion, red pepper, green pepper, garlic and sauté 1-2 minutes
- 4) Add water, black beans, chorizo flavored plant protein, salt and pepper
- 5) Stir to combine all ingredients cover pot and cook on low for 10 minutes, stirring occasionally
- 6) Transfer to 4-in deep full hotel pan for service