

# Vegan Chorizo Sweet Potato Hash

PREPARE TIME:

15 minutes

COOK TIME:

20 minutes

SERVING:

2

Chef Kristina Young



## INGREDIENTS:

- 2 Tbsp olive oil
- 2 ea sweet potatoes – cubed
- 3 ea green onion – sliced
- 1 ea green bell pepper – diced
- 1 ea yellow bell pepper – diced
- ½ tsp. McCormick Smoked Paprika
- 4 oz Morningstar Farms Vegan Chorizo Crumbles
- 1 c. Liquid Egg Whites
- ¼ c. guacamole
- ¼ c. Bay Valley Monterey Jack Cheese Sauce

## DIRECTIONS:

1. In cast iron skillet – sauté sweet potatoes, onion, and peppers in olive oil
2. Add Smoked Paprika and salt & pepper to taste
3. Add Vegan Chorizo Crumbles and cook just until heated
4. Add Egg Whites and stir constantly to scramble eggs into hash
5. Remove from heat and drizzle with Monterey Jack Cheese Sauce
6. Garnish with Guacamole zig-zag



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