

Chorizo Tempeh Hash

INGREDIENTS

- 1 tablespoon chili powder
- 2 teaspoons smoked paprika
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon Mexican oregano or regular oregano
- ½ teaspoon chipotle powder
- ½ teaspoon garlic powder
- 1 pound tempeh
- 1 pinch ground cinnamon
- ½ teaspoon sea salt
- 1 large onion
- 4 medium Yukon Gold potatoes
- 4 cloves garlic
- Olive or canola oil
- ½ bunch fresh cilantro
- 4 green onions
- Salt
- Black pepper

METHOD

1 Prepare your ingredients. First, crumble the tempeh into bite-size pieces. Dice the onion. Peel and dice the Yukon Gold potatoes. Mince the garlic cloves. Roughly chop the fresh cilantro. Finely chop the green onions. Mix the chili powder, smoked paprika, ground cumin, ground coriander, oregano, chipotle powder, garlic powder, cinnamon, and sea salt in a small bowl. Add the spice mix to the crumbled tempeh and toss until evenly coated. Set aside for 15–30 minutes.

2 Cook. Heat a large non-stick pan over medium-high heat. Add the oil, then add the seasoned tempeh. Cook until heated through and lightly crisped, about 5 minutes, breaking up large pieces as needed. Next, add the minced garlic and cook for 30 seconds. Then, remove the tempeh from the pan and set aside to continue cooking.

Wipe the pan if needed, or use a second pan. Add the diced onion and a pinch of salt. Sauté until golden and translucent, about 5 minutes. Remove from the pan and set aside to cook the potatoes.



Chorizo Tempeh Hash

METHOD (continued)

Add a bit more oil, then add the diced potatoes. Cook over medium-high heat. At first, don't stir and don't add salt, as this helps to prevent the potatoes from sticking. Adjust the heat to prevent burning. Cook the potatoes until tender inside and golden brown outside.

3 Combine. Once the potatoes are cooked, reduce the heat to low. Add the cooked onions to the potatoes and toss. Add the cooked tempeh and stir to combine.

4 Finish. Finally, add the chopped cilantro and chopped green onions. Taste and adjust with salt and black pepper to taste. Serve right away with a salad, a side, or as a taco or burrito filling.