

Breakfast hash waffles

20m prep | 35m cook | 4 servings ★ ★ ★ ★ ★



Why has this page changed? ⓘ

8 Ingredients

- 4 x 250g sebago potatoes, peeled, halved
- 2 tbsp chopped fresh chives, plus extra, to serve
- 2 chorizo, sliced
- 4 eggs
- 2 avocados, sliced
- Mixed cherry tomatoes, halved, to serve
- Mixed salad leaves, to serve
- HP Sauce, to serve

5 Method Steps

- **Step 1** Place the potato in a saucepan and cover with cold water. Place over medium heat. Cover and bring to the boil. Uncover and boil for 5 minutes or until the potato is partially cooked (it should be cooked on the outside, but starchy and sticky on the inside). Transfer the potato to a plate and set aside until cool enough to handle.
- **Step 2** Coarsely grate the potato into a large bowl. Add the chives and season. Use your hands to mix until well combined.
- **Step 3** Preheat oven to 100C/80C fan forced. Spray the top and bottom of a non-stick waffle maker generously with oil. Place 1 cup of the potato mixture onto the base and use damp fingertips to spread out evenly. Close the lid and turn on heat. Cook for 7 minutes or until golden. Turn off the waffle maker and gently transfer to a plate. Keep warm in the oven. Repeat with the remaining potato mixture to make 3 more waffles.
- **Step 4** Meanwhile, heat a non-stick frying pan over medium heat. Add the chorizo and cook, turning halfway, for 4 minutes or until golden. Transfer to a plate. Crack the eggs into the pan and cook for 3 minutes for sunny-side up or until cooked to your liking.
- **Step 5** Divide the potato waffles among serving plates. Top with avocado, eggs, chorizo, tomato and mixed salad leaves. Drizzle with sauce and serve sprinkled with extra chives.