

Kale, Celeriac and Chorizo Hash

This recipe was suggested by Secretts MD, Greg. Cook from scratch as shown here or to use up leftover potatoes. Our home grown kale and celeriac are the stars here combined with the spiciness of Chorizo sausage. This recipe makes two hearty portions and is perfect for a brunch or supper dish.

Ingredients

- 1 - 2 tsps extra virgin olive oil
- 1 onion , finely chopped
- 100g spicy chorizo sausages skinned and sliced
- 300g potato, peeled and diced into 1 cm cubes
- 200g celeriac, peeled and diced into 1 cm cubes
- 100g kale, 2 - 3 good handfuls (we used red and green here)
- 1 - 2 tsps smoked hot paprika
- 2 cloves of smoked garlic, crushed (optional)
- Salt and freshly ground black pepper to season



Method

Heat the oil in a large pan with a tight fitting lid and add the onion and chorizo. Fry for 2-3 minutes without the lid until the chorizo has released its orange oils and add the potato and celeriac. Stir to coat the vegetables and then saute with the lid on until they are cooked. Stir every few minutes to ensure they don't stick to the bottom of the pan. This should take about 15 minutes. Meanwhile wash the kale and finely chop after removing the central tough vein. We used a mixture of red and green but either one is perfect too. Once the potato and celeriac mixture is cooked turn up the heat and stir in the kale and the smoked paprika and garlic. Stir fry for 1-2 minutes until the kale has wilted. It will still be a little chewy which adds a lovely texture to the finished dish.

Adjust the seasoning and serve.

Variations:

To make with ready cooked leftover potatoes simply reduce the cooking time after adding them to the dish to 5 minutes.

Top with fried soft yolk or poached eggs

Mix some cubed or grated Manchego cheese in at the end just before you serve as shown above.