



Butternut Squash, Potato and Chorizo Hash

Wolf Convection Steam Oven / Wolf Dual Stacked Sealed Burner

Yield: 4-6 servings

Ingredients:

- 1-pound russet potatoes, peeled and diced into ½ inch cubes
- 1-pound butternut squash, peeled and diced into ½ inch cubes
- 1 tablespoon olive oil
- 1 large yellow onion, diced ½ inch
- 1 tablespoon garlic minced
- ½ pound Spanish chorizo sausage, cut into ¼ pieces
- 1 teaspoon rosemary minced
- Salt and pepper to taste

Directions:

1. Place the potatoes and the butternut squash onto the **Wolf Convection Steam Oven** perforated pan and spread them out into a single layer. Place the solid oven pan on rack position 1 in the **Wolf Convection Steam Oven**. Place the perforated pan on rack position 2. Turn the Wolf Convection Steam Oven on by selecting the steam mode set it to 210 degrees. Set the timer for 20 minutes.
2. While the potatoes and squash are cooking, place a large sauté pan on the **Wolf Dual Stacked Sealed burner** and turn it on to medium high. Once hot add the olive oil to the pan. Once the oil is hot, add the onions and begin to cook. Let the onions cook for about 5-8 minutes until they begin to soften and become translucent. Now add the chorizo and garlic and cook for 5-8 minutes longer, until the garlic is fragrant, and the chorizo has begun to brown. Turn the burner down to medium and continue to cook.
3. After the **Wolf Convection Steam Oven** timer goes off, remove the potatoes and squash and add them to the pan with the other ingredients. Turn the burner back up to medium high and add the rosemary, salt and pepper. A little more oil might need to be added to the pan at this point just to keep the hash from sticking too much to the bottom.
4. Let the hash cook for 3-5 minutes, then turn it with a spatula to brown the other side. Once the hash has a good amount of browning, remove it from the heat and add more salt and pepper as needed. Poached or fried eggs can be added to the top of the hash when serving if desired. Enjoy!