# Chorizo Tempeh Hash

Serves 2 to 4 | Active Time: 40 minutes | Total Time: 1 hour

## Step 1: Preparing the Tempeh

- 1 lb tempeh, crumbled
- 1 tbsp Chili Powder
- 2 tsp smoked paprika*
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1/2 tsp Mexican oregano (or regular)
- 1/2 tsp garlic powder
- 1/2 tsp chipotle powder
- 1/2 tsp sea salt
- pinch of ground cinnamon

To start, break the tempeh up into smaller, bite-sized pieces.

Next, mix the spices together. For this recipe, we used this  Chili Powder recipe. *Note: The paprika used in this recipe was a mix of sweet and hot/spicy paprika. Feel free to experiment with the amounts of each, to see what works for you — just be sure to buy good paprika (pimentón from the de la Vera region — see note below).

Add the spice mix to the tempeh and toss to evenly coat the tempeh in the spices. Set aside for at least 15 to 30 minutes to allow the spice rub to soak into the tempeh.

## Step 2: Cooking the Dish

- 1 lrg onion, diced
- 4 cloves garlic, minced
- 4 medium-sized Yukon gold potatoes, peeled and diced
- oil, as needed

To start, heat a large non-stick fry pan over medium-high heat. Once hot, add the oil, followed by the tempeh. As the tempeh cooks, break up any bigger pieces. For the tempeh, you are just looking to crisp up the edges and heat it through — this should take approximately 5 minutes or so. Once the tempeh is ready, add the garlic and cook for another 30 seconds. Then remove the tempeh from the pan and set aside while you fry the onions. At this point, you may need to whip the pan clean, just be careful as it will be hot. Alternatively, you can use another fry pan.

Next, add the onions, followed by a good pinch of salt. Sauté the onion over medium-high heat for approximately 5 minutes, or until golden and translucent. Once done, remove the onions and set aside while you fry the potatoes.

To fry the potatoes, add a bit more oil to the pan and then add the potatoes. Cook the potatoes, over medium-high heat. Initially, do not toss the potatoes, or add any salt, as this helps to prevent the potatoes from sticking (see the lesson on Sautéing for more info on this). Adjust the heat as necessary to prevent the potatoes from getting too dark and/or burning. When done the potatoes should be fully cooked through and golden brown on the outside.

At this point, turn the heat down to low and add the onions to the fry pan and toss to combine. Next, add the tempeh and stir to combine the ingredients.

## Step 3: Finishing the Dish

- 1/2 bunch fresh cilantro, roughly chopped
- 4 green onions, finely chopped
- sea salt, to taste
- freshly ground black pepper, to taste

To finish the dish, add the fresh herbs to the tempeh-potato mixture and taste for seasoning. Adding more salt, pepper and/or herbs as needed.

Serve immediately with a nice salad or your favorite side, or use as filling for tacos, burritos etc.

## Chef's Notes

Pimento, also known as paprika, is made from long, pointy, finger-width chili peppers.

The best paprika for making this tempeh chorizo is one that says “Pimentón de la Vera”, which is from the la Vera region of Spain. Real pimentón is subject to DOP (Designation of Origin) protection, and often bears the labeling of “Denominación de Origen Protegida”, or the official seal of “Pimentón de la Vera”. It is available in both Dulce (sweet) or Picante (hot/spicy) — we often use both in recipes.