CHORIZO BREAKFAST BAKE

INGREDIENTS

1 cup Plant-Based Chorizo
2 ½ cups hash browns
2 14 oz. blocks medium firm tofu
1 cup shredded vegan cheddar cheese
½ cup chopped green onion
¼ of an avocado
1 T vegetable oil
½ t turmeric powder
2 T nutritional yeast
½ t garlic powder
½ t onion powder
½ t salt
¼ t black pepper
¼ t paprika
2 T water

TIME: 55 mins (Prep Time 10 mins / Cook Time 45 mins) **SERVES:** 4 **TYPE:** Vegan

INSTRUCTIONS

1. Preheat oven to 400° F

2. Place hash browns in a cast iron pan or baking dish and add the oil. Stir to coat evenly.

3. Arrange the hash browns against the pan like a crust, and place in the oven for 15 minutes.

4. In a small container combine turmeric, nutritional yeast, garlic powder, onion powder, salt, pepper, and paprika. Combine well.

5. In a medium mixing bowl gently break apart the tofu into large chunks. Add the spice blend and coat evenly. Place into a large frying pan and add the water to the tofu mixture, and cook over medium heat.

6. Take hash browns out of the oven and add the tofu "eggs." Top the tofu "eggs" with chorizo, and vegan cheese. Replace in oven and bake for 30 minutes.

7. Top the dish with green onion and avocado wedges and enjoy on tortillas or by itself!

QUICK TIP Bring the heat with a few dashes of your favorite hot sauce

Before *the butcher*™