

# BUTTERNUT SQUASH AND CHORIZO HASH



## INGREDIENTS:

1 tbsp extra-virgin olive oil

8 oz. fresh chorizo, casings removed

1 lb butternut squash, peeled and cut into 1/2" pieces

1 medium onion, chopped

Salt

Lime wedges and fresh cilantro (for serving)

## PREPARATION:

1. Heat oil in a large heavy skillet over medium-high heat. Cook chorizo, breaking up into small pieces with a wooden spoon, until browned and cooked through, about 5 minutes. Transfer to a bowl with a slotted spoon. Reserve skillet with fat.
2. Add butternut squash and onion to reserved skillet and cook over medium-high heat, adding more oil if needed and stirring occasionally. Cook until golden brown and tender, about 10-15 minutes.
3. Stir in chorizo and season with salt. Squeeze lime wedge over hash and top with cilantro.

Recipe source: <https://www.epicurious.com/recipes/food/views/butternut-squash-and-chorizo-hash>



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## FOOD SAFETY TIPS

- Always wash your hands between handling produce and raw meat.
- Use separate cutting boards and knives for vegetables and meats to avoid cross contamination.
- Be sure to cook raw ground meat to at least 160°F.

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*This recipe was provided by the Michigan Farmers Market Association. Development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development. For more recipes and program information, please visit [mifma.org](http://mifma.org).*

