



# Tex-Mex Turkey Hash

with Chipotle Mayo

Spicy

25 Minutes

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)



Ground Beef  
250 g | 500 g



Chorizo Sausage,  
uncased  
250 g | 500 g



Ground Turkey  
250 g | 500 g



Yellow Onion,  
chopped  
56 g | 113 g



Enchilada Spice  
Blend  
1 tbsp | 2 tbsp



Tex-Mex Paste  
1 tbsp | 2 tbsp



Yellow Potato  
250 g | 500 g



Hot Pepper  
1 | 2



Corn Kernels  
113 g | 227 g



Feta Cheese,  
crumbled  
¼ cup | ½ cup



Mayonnaise  
2 tbsp | 4 tbsp



Chipotle Sauce  
2 tbsp | 4 tbsp



Baby Tomatoes  
113 g | 227 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



## Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the Enchilada Spice Blend** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven, stirring halfway through, until **potatoes** are golden-brown and tender, 18-20 min.

4



## Make chipotle mayo

- Meanwhile, add **mayo**, **chipotle sauce** and ½ **tbsp** (1 **tbsp**) **water** to a small bowl. Season with **salt**, then stir to combine.

2



## Cook onions and turkey

🔄 Swap | **Ground Beef**

🔄 Swap | **Chorizo Sausage**

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 **tbsp**) **oil**, then **onions** and **turkey**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**.
- Add **Tex-Mex paste**, **2 tbsp** (4 **tbsp**) **water** and **remaining Enchilada Spice Blend**. Cook, stirring often, until fragrant, 30 sec-1 min.

5



## Finish and serve

- Add **roasted veggies** to the pan with **onions** and **turkey**, then toss to combine.
- Divide **hash** between bowls.
- Drizzle **chipotle mayo** over top.
- Sprinkle with **feta**.

3



## Roast veggies

- Meanwhile, pat **corn** dry with paper towels.
- Cut **hot pepper** into ½-inch pieces.
- Add **tomatoes**, **corn**, **hot peppers** and **1 tbsp** (2 **tbsp**) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven, until **some tomatoes** start to burst, 8-10 min.

6



## Got eggs?

- In step 2, while **potatoes** roast, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 **tbsp**) **butter**, then swirl the pan until melted.
- Crack in **2 eggs** (4 eggs). Season with **salt** and **pepper**. Pan-fry until desired doneness, 2-3 min.\*\* (**NOTE**: If preferred, pan-fry eggs using 1 **tbsp** oil instead of butter.)
- Transfer **eggs** to a plate, then cover to keep warm.
- Top **hash** with **eggs**.

Measurements  
within steps

**1 tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 2 | Cook onions and beef

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, reduce **oil** to ½ **tbsp** (1 **tbsp**), then add **beef** to the hot pan. Cook **beef** in the same way the recipe instructs you to cook the **turkey**.\*\* Remove and discard excess fat, if desired.

## 2 | Cook onions and chorizo

🔄 Swap | **Chorizo Sausage**

If you've opted to get **chorizo**, cook it in the same way the recipe instructs you to cook the **turkey**.\*\*