



Cheesy Beef and Pork Hash

with Cheddar and Sour Cream

Family Friendly

30-40 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://www.hellofresh.ca)



Ground Turkey
250 g | 500 g



Beyond Meat®
2 | 4



Ground Beef and Pork Mix
250 g | 500 g



Russet Potato
2 | 4



Sweet Potato
1 | 2



Sweet Bell Pepper
1 | 2



Green Onion
1 | 2



Cheddar Cheese, shredded
½ cup | 1 cup



Sour Cream
2 | 4



Enchilada Spice Blend
1 tbsp | 2 tbsp



Garlic Salt
1 tsp | 2 tsp



Beef Broth Concentrate
1 | 2



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.

Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, parchment paper, small bowl, whisk

1



Prep potatoes

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

- Cut **russet potatoes** into ½-inch pieces.
- Peel, then cut **sweet potato** into ½-inch pieces.
- Add **both potatoes, half the Enchilada Spice Blend** and **1 tbsp oil** to a parchment-lined baking sheet.
- Season with **pepper** and **half the garlic salt**, then toss to combine. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)

2



Roast potatoes

- Roast **potatoes** in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 26-28 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

3



Prep and season sour cream

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onion**.
- Add **sour cream** to a small bowl. Season with **salt** and **pepper**, then whisk to combine.

4



Cook peppers and meat

[Swap](#) | [Ground Turkey](#)

[Swap](#) | [Beyond Meat](#)

- Once **potatoes** have been flipped, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **peppers** and **beef and pork mix**.
- Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-6 min.**
- Carefully drain and discard excess fat, then add **broth concentrate, remaining Enchilada Spice Blend, remaining garlic salt** and **3 tbsp** (6 tbsp) **water**.
- Season with **pepper**.
- Cook until fragrant, 1 min. Remove from heat.

** Cook to a minimum internal temperature of 74°C/165°F.

5



Finish and serve

- Sprinkle **cheese** over **meat-pepper mixture**. Cover until **cheese** melts, 3-4 min.
- Divide **roasted potatoes** between plates. Top with **meat mixture**.
- Dollop **sour cream** over top and sprinkle with **green onions**.

6



Got eggs? (optional)

- If desired, while **cheese** melts in step 5, heat a medium non-stick pan over medium-low heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Crack in **2** (4) **eggs**. Season with **salt** and **pepper**.
- Cover and pan-fry until **egg whites** have set, 2-3 min.** (**NOTE:** The yolks will still be runny! If preferred, pan-fry with 1 tbsp oil instead of butter.)

Measurements
within steps

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

4 | Cook peppers and turkey

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, add **1 tbsp** (2 tbsp) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef and pork mix**.**

4 | Cook peppers and Beyond Meat®

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef and pork mix**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.