



Cheesy Beef and Pork Hash

with Cheddar and Sour Cream

Family Friendly 35 Minutes

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)

Swap



Ground Turkey
250 g | 500 g

Swap



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
1/2 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 | 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.
- To a parchment-lined baking sheet, add both **potatoes**, **half the Enchilada Spice Blend** and **1 tbsp oil**.
- Season with **pepper** and **half the garlic salt**, then toss to combine. (**NOTE:** For 4 servings, use 2 baking sheets, with 1 tbsp oil per sheet.)

2



Roast potatoes

- Roast **potatoes** in the **middle** of the oven for 26-28 min, flipping halfway through, until tender and golden. (**NOTE:** For 4 servings, 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**.
- To a small bowl, add **sour cream**. 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 for 4-6 min, breaking up **meat** into smaller pieces, until no pink remains.**
- 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 for 1 min, until fragrant. Remove from heat.

5



Finish and serve

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

6



Got eggs? (optional)

- 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-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Cook peppers and meat

Swap | **Ground Turkey**

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

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