

HELLO Tex-Mex Turkey Hash with Chipotle Mayo

Spicy

(C) Swap

25 Minutes





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 🎥



Beyond Meat®







Ground Turkey 250 g | 500 g

Yellow Onion, chopped 56 g | 113 g



Enchilada Spice Blend



Tex-Mex Paste

1 tbsp | 2 tbsp

Hot Pepper -

1 | 2



Yellow Potato



250 g | 500 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.



Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, paper towels, parchment paper, small bowl



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into 1/2-inch pieces.
- To an unlined baking sheet, add potatoes, half the Enchilada Spice Blend and 1 tbsp (2 tbsp) oil. Season with salt and pepper, then toss to coat.
- Roast in the top of the oven for 18-20 min, stirring halfway through, until potatoes are tender and golden.



Cook onions and turkey

🗘 Swap | Chorizo Sausage

🗘 Swap | Beyond Meat®

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



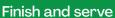
Roast veggies

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



Make chipotle mayo

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



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



Got eggs? (optional)

- In step 2, while **potatoes** roast, heat a large non-stick pan over medium-high.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pan until melted.
- Crack in two (four) eggs. Season with salt and pepper. Pan-fry, covered, for 2-3 min, until egg whites are set. (NOTE: The yolk will still be runny! Also, 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

L tbsp (2 tbsp)

4-serving Ingredi

oil

For 6 servings

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.

2 | Cook onions and chorizo

🔘 Swap | Chorizo Sausage

If you've opted to get **chorizo**, when the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **chorizo** and **onions**. Cook **chorizo** in the same way the recipe instructs you to cook the **turkey**.** Remove and discard excess fat before adding the **spices**, if you like.

2 | Cook onions and Beyond Meat®

O Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy.**