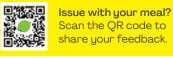


Cheesy Beef and Pork Hash

with Cheddar Cheese and Sour Cream

Family Friendly 25 - 35 Minutes





Pork Mix





Russet Potato







Green Onion

Sweet Potato

Sweet Bell Pepper



Cheddar Cheese,



Enchilada Spice Blend



Concentrate



Sour Cream



Garlic Salt



HELLO ENCHILADA SPICE BLEND

Start here

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

Measurements 1 tbsp (2 tbsp) oil ngredient

Bust out

Baking sheet, vegetable peeler, measuring spoons, parchment paper, small bowl, whisk, large non-stick pan

Ingredients

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	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	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	6 tbsp	12 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Beef Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

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

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.



Prep potatoes

- Cut **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-baking sheet. Season with **pepper** and **half the garlic salt**, then toss to coat. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)



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.)



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.



Cook peppers and meat

- Once **potatoes** have been flipped, heat a large non-stick pan over medium-high heat.
- When 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.**
- 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.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef and pork mix.****



Finish and serve

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



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- If desired, while **cheese** melts in step 5, heat a medium non-stick pan over medium-low heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Crack in **2 eggs** (4 eggs for 4 ppl). 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 eggs using 1 tbsp oil instead of butter.)

Dinner Solved!

