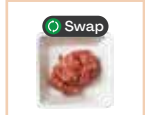




Cheesy Beef and Pork Hash with Cheddar Cheese and Sour Cream

Family Friendly 30 Minutes



Ground Turkey
250 g | 500 g

[Custom Recipe](#) [+ 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](https://www.hellofresh.ca)



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
6 tbsp | 12 tbsp



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 | Oil, salt, pepper, unsalted butter

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

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-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.)

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

- 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.**
- 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.

5



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**.

6



Got eggs? (optional)

- 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.)

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 **turkey**. Cook in the same way the recipe instructs you to cook the **beef and pork mix**, but decrease the cooking time to 4-5 min.** Disregard instructions to drain excess fat.

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



Issue with your meal? Scan the QR code to share your feedback.