



Cheesy Beef and Pork Hash with Cheddar Cheese and Sour Cream

Family Friendly 25 - 35 Minutes



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Ground Beef and
Pork Mix



Ground Turkey



Russet Potato



Sweet Potato



Sweet Bell Pepper



Green Onion



Cheddar Cheese,
shredded



Sour Cream



Enchilada Spice
Blend



Garlic Salt



Beef Broth
Concentrate

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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

Ingredients

	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.

1



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.)

4



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****

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.)

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**.

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.

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.)

Dinner Solved!



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