



Cheesy Beef and Pork Hash

with Cheddar Cheese and Sour Cream

Family Friendly 25-35 Minutes

Customized Protein **+** Add **↻** Swap or **×2** Double

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↻ Swap 	↻ Swap
Ground Turkey 250 g 500 g	Tofu 1 2

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 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

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.*

Ingredient quantities	56 g	113 g
	2 person	4 person

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-lined 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](#)

[Swap](#) | [Tofu](#)

- 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, 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 the pan is 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 with 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**, cook it in the same way the recipe instructs you to cook the **beef and pork mix**. ******

4 | Cook peppers and tofu

[Swap](#) | [Tofu](#)

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the **beef and pork mix**, until golden-brown all over, 6-7 min. Disregard instructions to drain excess fat.



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

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