



Pastrami Spiced Beef Hash

with Sweet Bell Peppers and Green Cabbage

PRONTO 30 Minutes



Beef Strips



Yellow Potato



Pastrami Spice Blend



Green Onions



Sweet Bell Pepper



Green Cabbage, shredded



Monterey Jack Cheese, shredded

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO PASTRAMI SPICE

A zippy blend of herbs and spices typically used to cure beef

START HERE

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

Bust Out

Parchment Paper, Baking Sheet, Measuring Spoons, Large Non-Stick Pan, Paper Towels, Medium Bowl

Ingredients

	2 Person	4 Person
Beef Strips	285 g	570 g
Yellow Potato	300 g	600 g
Pastrami Spice Blend	1 tbsp	2 tbsp
Green Onions	2	4
Sweet Bell Pepper	160 g	320 g
Green Cabbage, shredded	113 g	227 g
Monterey Jack Cheese, shredded	¼ cup	½ cup
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. ROAST POTATOES

Cut **potatoes** into ½-inch pieces. Toss **potatoes** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



4. COOK BEEF

Heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef** and **Pastrami Spice Blend**. Cook, stirring occasionally, until cooked through, 3-5 min.** (**TIP:** Don't overcrowd the pan; cook beef in 2 batches for 4 ppl.)



2. PREP

While **potatoes** roast, thinly slice **green onions**. Core, then cut **peppers** into ½-inch pieces. Pat **beef** dry with paper towels, then cut any large pieces in half.



5. FINISH AND SERVE

Add **roasted potatoes, cabbage mixture** and **half the green onions** to the pan with **beef**. Stir together. Divide **hash** between bowls, then sprinkle over **cheese** and **remaining green onions**.



3. COOK CABBAGE MIXTURE

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **cabbage, peppers** and **1 tsp sugar** (dbl for 4 ppl). Cook, stirring often, until slightly softened, 2-3 min. Season with **salt**. Cook, stirring occasionally, until **cabbage** is golden-brown, 4-5 min. Remove pan from heat. Transfer **cabbage** to a medium bowl. Set aside. Carefully wipe pan clean.



6. GOT EGGS?!

In Step 4, while **beef** cooks, heat a medium non-stick pan over medium-low heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl pan, until melted. Crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Pan-fry, covered, until **egg white** has set, 2-3 min. (**NOTE:** The yolk will still be runny! If preferred, pan-fry eggs using 1 tbsp oil instead of butter.)

Dinner Solved!