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COWBOY SKILLET PIE

with Poblano & Jalapeño

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

PREP IN **10 MIN** READY IN **45 MIN**



Yukon Gold Potatoes*
(5 | 10)



Poblano*
(1 | 2)



Yellow Onion
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Jalapeño*
(1 | 2)



Ground Beef*
(8 oz | 16 oz)



Southwest Spice
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Sour Cream*
(2 | 4)
Contains: Milk

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Cooking Oil
(1 tsp | 2 tsp)

Ketchup
(1 TBSP | 2 TBSP)

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**CHEF'S
TIP**

Have any cheese on hand—say, cheddar or Monterey Jack? Grate some up (if it's not pre-shredded) and sprinkle over your mashed potatoes before broiling. What's another name for a happy camper? A jolly rancher! That's you biting into cheesy baked goodness.

1.



Heat broiler to high. Wash and dry produce. Dice potatoes into ½-inch pieces. Core, deseed, and cut **poblano** into a medium dice. Halve, peel, and cut **onion** into a small dice. Peel and finely chop **garlic**. Finely chop **jalapeño**, removing ribs and seeds for less heat.

2.



Place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until very tender, 12–15 minutes. Drain and return potatoes to pot. Keep covered off heat until ready to mash.

3.



Meanwhile, heat a drizzle of oil in a medium, preferably ovenproof, pan (use a large pan for 4 servings) over medium-high heat. Add **poblano** and season with salt and pepper. Cook, stirring occasionally, until softened and lightly browned, 3–4 minutes. Add **onion** and season with salt and pepper. Cook, stirring, until softened and lightly browned, 4–5 minutes.

4.



Add **garlic**, **Southwest Spice**, and as much **jalapeño** as you like to pan with veggies. Cook, stirring, until fragrant, 30 seconds. Add **beef** and a pinch of salt and pepper. Cook, breaking up meat into pieces, until beef is browned and cooked through, 4–5 minutes. Sprinkle with 1 TBSP flour (2 TBSP for 4 servings); stir to coat, 1 minute.

5.



Gradually stir ½ cup water (1 cup for 4 servings), stock concentrate, and 1 TBSP ketchup (2 TBSP for 4) into pan with beef mixture. Simmer until thickened, 1–2 minutes. Taste and season with salt and pepper. Turn off heat. (If your pan isn't ovenproof, transfer mixture to a baking dish now.)

6.



Mash potatoes with sour cream and 2 TBSP butter (4 TBSP for 4 servings) until smooth, adding splashes of water (or milk, for extra creaminess) as needed. Season with salt and pepper. Spread mashed potatoes over beef mixture, leaving a 1-inch gap around edge of skillet. Broil until bubbling, 3–4 minutes. (Watch carefully to avoid burning. The broiler is a powerful tool!) Sprinkle with any remaining **jalapeño** to taste. Divide between plates or serve family style, straight from the pan.

Ground Beef is fully cooked when internal temperature reaches 160 degrees.