



COWBOY SKILLET PIE

with Long Green Pepper and Jalapeño

WHAT WE SEND

(2 servings | 4 servings)

❄️ **Keep refrigerated.**

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



Yukon Gold Potatoes *
(5 | 10)



Long Green Pepper *
(1 | 2)



Yellow Onion
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Jalapeño *
(1 | 2)



Ground Beef *
(1 | 2)



Southwest Spice
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Sour Cream *
(2 | 4)
Contains milk

Flour
(1 TBSP | 2 TBSP)
Contains wheat

Butter
(2 TBSP | 4 TBSP)
Contains milk

Vegetable Oil
(1 tsp | 2 tsp)

Ketchup
(1 TBSP | 2 TBSP)

WHAT YOU'LL NEED

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. Preheat broiler to high or oven to 500 degrees. **Wash and dry all produce.** Medium dice **potatoes** into ½-inch pieces. Core, deseed, and medium dice **green pepper**. Halve, peel, and small dice **onion**. Peel and finely chop **garlic**. Finely chop **jalapeño**, removing ribs and seeds if you prefer less heat.



3. Meanwhile, heat a **drizzle of oil** in a medium, oven-safe pan over medium-high heat. Add **green pepper** 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 beginning to brown, 4-5 minutes.



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**. Simmer until thickened, 1-2 minutes. Taste and season with **salt and pepper**. Turn off heat. (If your pan isn't oven-safe, transfer mixture to a baking dish.)



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, about 12 minutes. Drain and return potatoes to pot. Cover to keep warm.



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



6. Mash **potatoes** with 2 **TBSP butter** (4 **TBSP for 4 servings**) and **sour cream**. Add a couple splashes of **water** (or **milk, for extra creaminess**), as necessary, until smooth. Season with **salt and pepper**. Spread mashed potatoes on top of **beef mixture**, leaving a 1-inch gap around edge of skillet. Broil or bake until bubbling, about 3 minutes. (Watch carefully! The broiler is a powerful tool.) Sprinkle with **reserved jalapeño** to taste.

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