



## 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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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.*

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