



CHEESE-TASTIC SOUTHWESTERN HASH

with Fried Eggs, Peppers & Hot Sauce Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes *
(5 | 10)



Sweet Potato *
(1 | 2)



Poblano *
(1 | 2)



Bell Pepper *
(1 | 2)



Yellow Onion
(1 | 2)



Southwest Spice
(1 | 2)



Sour Cream *
(2 | 4)
Contains: Milk



Hot Sauce
(1 | 2)



Shredded Mexican Cheese *
(1 | 2)
Contains: Milk



Shredded Monterey Jack *
(1 | 2)
Contains: Milk



Garlic Powder
(1 | 2)

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

Vegetable Oil
(4 tsp | 8 tsp)

Eggs
(2 | 4)

Contains: Eggs

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein to your heart's content.
Flip the menu over for cooking info on your new protein.

CHEF'S TIP

Have any fresh herbs hanging out in the back of your fridge (say some cilantro or chives) just begging to be used? Or maybe you're one of those fancy people who has some growing on their countertop? We highly recommend chopping up a handful and sprinkling over your finished hash!

HAVE A CUSTOMPLATE?

Did you add chicken breasts to this meal? Reserve 1 tsp Southwest Spice (2 tsp for 4) before seasoning potatoes in step 2. Skip the eggs in step 5. Instead, when veggies have 10 minutes left to roast, pat chicken dry with paper towels; season with reserved Southwest Spice, salt, and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 5–6 minutes per side. Transfer to a cutting board; thinly slice crosswise. Add over hash in step 6.

1.



Preheat oven to 425 degrees. Wash and dry all produce. Dice Yukon Gold potatoes and sweet potato into ½-inch pieces (peel sweet potato first for a smoother texture, if you'd like). Core, deseed, and dice poblano and bell pepper into ¾-inch pieces. Halve, peel, and dice onion into ¾-inch pieces.

3.



While potatoes roast, in a small bowl, combine sour cream with hot sauce to taste. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt. Set aside.

5.



When potatoes and veggies have a few minutes left, heat a drizzle of oil in a large pan over medium heat. Once hot, crack eggs into pan and cover. Fry eggs to preference. Uncover and season with salt and pepper.

2.



Toss Yukon Gold potatoes and sweet potato on a baking sheet with a large drizzle of oil, Southwest Spice, salt, and pepper. Roast for 15 minutes (you'll add more to the sheet in step 4).

4.



Once potatoes have roasted 15 minutes, remove sheet from oven and add poblano, bell pepper, and onion; carefully toss together with another drizzle of oil, garlic powder, salt, and pepper. (For 4 servings, leave potatoes roasting; toss veggies on a second sheet.) Return to oven until everything is browned and tender, 15–18 minutes.

6.



Once potatoes and veggies are done, remove sheet from oven and carefully push everything together into one pile (we like using a spatula for the job!). Sprinkle evenly with Mexican cheese and Monterey Jack; return to oven until cheese melts, 2–3 minutes more. Divide cheesy hash between plates. Top with fried eggs and a drizzle of hot sauce crema.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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