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LEMONY GREEK PORK HASH

with Bell Pepper & a Fried Egg

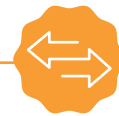
WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

 Yukon Gold Potatoes* (5 10)	 Lemon* (1 2)	 Bell Pepper* (1 2)	 Garlic (2 Cloves 4 Cloves)
 Greek Vinaigrette Dressing (1 2) <small>Contains: Eggs, Milk</small>	 Sour Cream* (1 2) <small>Contains: Milk</small>	 Ground Pork* (1 2)	 Dried Oregano (1 2)
 Soy Sauce (1 2) <small>Contains: Soy</small>	 Chicken Stock Concentrate (1 2)		

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

PREP IN **10 MIN** READY IN **35 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



WHAT YOU'LL NEED

Kosher Salt Black Pepper	Cooking Oil (5 tsp 10 tsp)	Eggs (2 4) <small>Contains: Eggs</small>
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If you accidentally get a little piece of shell in your cracked egg in step 6, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces; toss on a baking sheet with a **large drizzle of oil** and a **big pinch of salt and pepper**. Roast until browned and crispy, 20–25 minutes.

2.



While potatoes roast, zest and quarter **lemon** (for 4 servings, zest one lemon; quarter both). Core, deseed, and dice **bell pepper** into ½-inch pieces. Peel and finely chop **garlic**. In a small bowl, combine **Greek vinaigrette**, **sour cream**, and a **pinch of lemon zest**. Season with **salt** and **pepper**.

3.



Heat a **drizzle of oil** in a large pan over medium–high heat. Add **pork**, **oregano**, ½ tsp **salt** (1 tsp for 4 servings), and **pepper**. Cook, breaking meat up into pieces, until pork is browned, 3–4 minutes (it'll finish cooking in step 5). Transfer to a paper-towel-lined plate.

↔ Simply cook through this step as instructed, swapping in **beef** for pork.

4.



Heat pan used for pork over medium–high heat; add **bell pepper** and season with **salt** and **pepper**. Cook, stirring occasionally, until lightly charred, 4–5 minutes. Add ¼ cup **water**, then reduce heat to medium. Cook until liquid has reduced, 3–4 minutes.

5.



Add a **drizzle of oil** and **garlic** to pan with **bell pepper**. Cook, stirring occasionally, until fragrant, 1–2 minutes. Return **pork** to pan. Stir in **soy sauce**, **stock concentrate**, and ¼ cup **water** (½ cup for 4 servings). Cook, stirring occasionally, until liquid has reduced, 2–3 minutes. Remove from heat.

6.



Heat a **drizzle of oil** in a medium, preferably nonstick, pan over medium–high heat (use a large pan for 4 servings). Once hot, crack **eggs** into pan and cover. Fry eggs to preference. Season with **salt** and **pepper**. Stir **roasted potatoes** into pan with **pork mixture**. Squeeze **juice from half the lemon** over top. Divide **hash** between plates. Top with **fried eggs**. Drizzle with as much **crema** as you like. Serve with **remaining lemon wedges** on the side.

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

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

Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

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