



CHEESY FRIED EGGS OVER NACHO POTATO HASH

with Pico de Gallo & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes



1 | 2
Bell Pepper*



1 | 2
Red Onion



1 TBSP | 2 TBSP
Southwest Spice Blend



2 TBSP | 4 TBSP
Smoky Red Pepper Crema
Contains: Milk, Soy



2 | 4
Eggs
Contains: Eggs



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



1 | 2
Roma Tomato



¼ oz | ½ oz
Cilantro



1 | 1
Jalapeño



1 | 1
Lime

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

HELLO

SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 480



LET'S GET CRACKIN'

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

BUST OUT

- Medium bowl
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Sugar (**¼ tsp** | **½ tsp**)
- Vegetable oil (**1 tsp** | **1 tsp**)

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



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges. Mince a wedge or two until you have 1 TBSP (**2 TBSP for 4**); place in a medium bowl and set aside.



4 MAKE CHEESY FRIED EGGS

- When veggies have about 5 minutes left, heat a drizzle of **oil** in a large pan over medium-high heat. Crack **eggs*** into pan and season with **salt** and **pepper**. Fry eggs to preference.
- When eggs have about 1 minute left, sprinkle each with **Mexican cheese**; cover pan to melt cheese. Remove pan from heat.



2 ROAST VEGGIES

- Toss **potatoes, bell pepper, and onion wedges** on a baking sheet with a large drizzle of **olive oil**. (**For 4 servings, divide between 2 sheets.**) Season with **Southwest Spice, salt, and pepper**.
- Roast on top rack (**top and middle racks for 4**) until potatoes are golden brown and softened and bell pepper and onion are lightly charred at the edges, 25-30 minutes.



5 FINISH HASH

- Once **veggies** are done, top with juice from remaining **lime** to taste. Carefully toss to combine. Season with **salt** and **pepper**.



3 MAKE PICO DE GALLO

- Meanwhile, finely dice **tomato**. Roughly chop **cilantro**. Mince **jalapeño**, removing ribs and seeds for less heat. Halve **lime**.
- To bowl with **minced onion**, add tomato, half the cilantro, and jalapeño to taste. Add juice from half the **lime**, **¼ tsp sugar** (**½ tsp for 4 servings**), and a pinch of **salt** and **pepper**; stir to combine.



6 SERVE

- Divide **potato hash** between plates; top with **fried eggs, pico de gallo, and smoky red pepper crema**. Sprinkle with remaining **cilantro** if desired and serve.