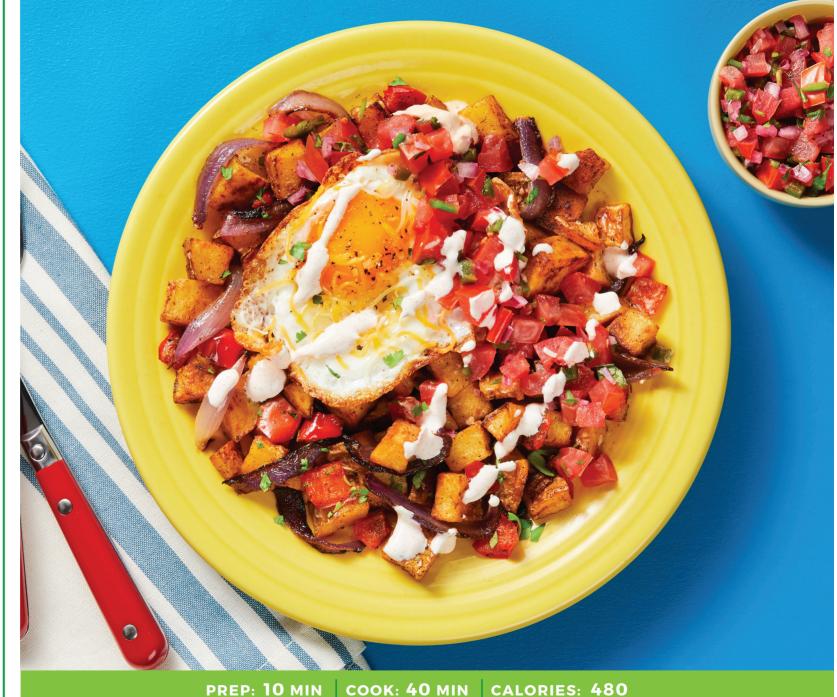
CHEESY FRIED EGGS OVER NACHO POTATO HASH

with Pico de Gallo & Smoky Red Pepper Crema



HELLO FRESH INGREDIENTS 2 PERSON | 4 PERSON 12 oz | 24 oz 1 2 Yukon Gold Bell Pepper* Potatoes 1 TBSP | 2 TBSP Red Onion Southwest Spice Blend 2 TBSP | 4 TBSP 2 4 Smoky Red Eggs Pepper Crema **Contains: Eggs** Contains: Milk, Soy 1/2 Cup | 1 Cup 1 2 Mexican Cheese Roma Tomato Contains: Milk ¼ oz | ¼ oz 1 1 Jalapeño 🆠 * 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

1 2

Blend

Cilantro

1 1 Lime

20



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)

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

> (646) 846-3663 HelloFresh.com

* 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.



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.



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.



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.



5 FINISH HASH

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



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.