

INGREDIENTS

2 PERSON | 4 PERSON



Yukon Gold Potatoes*



1 TBSP | 2 TBSP Southwest Spice Blend



1 | 1 Jalapeño 🆠



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



Bell Pepper*



Red Onion

Cilantro

Eggs Contains: Eggs



1 | 2 Roma Tomato



5 tsp | 5 tsp White Wine



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

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

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

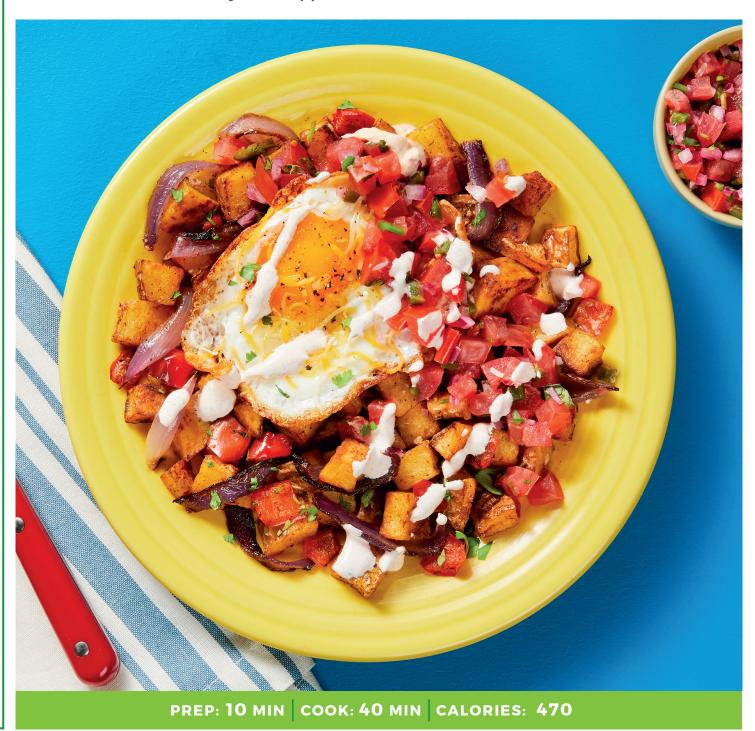






CHEESY FRIED EGGS OVER NACHO POTATO HASH

with Pico de Gallo & Smoky Red Pepper Crema





HELLO

SMOKY RED PEPPER CREMA

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

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
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ½ tsp)
- Paper towels 🕏
- Cooking 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.

(5) *Steak is fully cooked when internal temperature reaches 145°.



1 START PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry 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 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 FINISH PREP

 Meanwhile, finely dice tomato. Roughly chop cilantro. Mince jalapeño, removing ribs and seeds for less heat.



4 MAKE PICO DE GALLO

- To bowl with minced onion, add tomato, half the cilantro, and jalapeño to taste. Add half the vinegar (all for 4 servings), ¼ tsp sugar (½ tsp for 4), and a pinch of salt and pepper; stir to combine.
- Pat steak* dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Turn off heat; transfer to a cutting board to rest. Wash out pan.



5 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 cover. (For 4 servings, you may want to cook eggs in batches.)
 Fry eggs to preference. Season with salt and pepper.
- When eggs have about 1 minute left, sprinkle each with Mexican cheese; cover pan until cheese melts.
- · Remove pan from heat.
- Use pan used for steak here.



6 SERVE

- Once veggies are done, season with salt and pepper.
- Divide potato hash between plates; top with cheesy fried eggs, pico de gallo, and smoky red pepper crema. Sprinkle with remaining cilantro if desired and serve.
- Thinly slice **steak** against the grain; fan over **hash**.

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