



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



1 | 2
Roma Tomato



¼ oz | ¼ oz
Cilantro



1 | 1
Jalapeño



5 tsp | 5 tsp
White Wine Vinegar



2 | 4
Eggs
Contains: Eggs



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



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.



10 oz | 20 oz
Bavette Steak

Calories: 870

CHEESY FRIED EGGS OVER NACHO POTATO HASH

with Pico de Gallo & Smoky Red Pepper Crema



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 470



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.

🍷 *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.



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.



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.



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.



3 FINISH PREP

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



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**.

WK 9-19