



Cheesy Beef and Potato Bowls

with DIY Ranch Sour Cream and Chives

30 Minutes



Ground Beef



Russet Potato



Montreal Steak Spice



Sour Cream



Cheddar Cheese
shredded



Chives



Sweet Bell Pepper



Mushrooms



Sweet Potato



White Wine Vinegar

HELLO MONTREAL STEAK SPICE

A savoury blend of spices for beef!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Russet Potato	460 g	920 g
Montreal Steak Spice	½ tbsp	1 tbsp
Sour Cream	6 tbsp	12 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Chives	7 g	14 g
Sweet Bell Pepper	160 g	320 g
Mushrooms	113 g	227 g
Sweet Potato	170 g	340 g
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Bake potatoes

Cut **potatoes** and **sweet potatoes** into ½-inch pieces. Add **potatoes, sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 18-20 min.



Cook beef

Reheat the same large non-stick pan over medium-high. When the pan is hot, add **beef** and **half the Montreal Steak Spice** (use all for 4 ppl). Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat.



Prep

While **potatoes** roast, thinly slice **chives**. Thinly slice **mushrooms**. Core, then cut **pepper** into ½-inch pieces.



Finish potatoes and make DIY ranch sour cream

When **potatoes** are done, carefully remove the baking sheet from the oven. Sprinkle **cheese** over **potatoes**. Return the baking sheet to the **middle** of the oven. Bake until **cheese** melts, 2-3 min. While **cheese** melts, stir together **sour cream, vinegar, half the chives** and **¼ tsp sugar** (dbl for 4 ppl) in a small bowl.



Cook veggies

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms** and **peppers**. Cook, stirring often, until **mushrooms** and **peppers** are tender, 4-5 min. Season with **salt** and **pepper**. Remove the pan from heat. Transfer **veggies** to a plate. Set aside.



Finish and serve

Divide **cheesy potatoes** between bowls. Top with **veggies** and **beef**. Dollop **DIY ranch sour cream** over top. Sprinkle with **remaining chives**.

Dinner Solved!