



# SOUTHWEST POTATO & BELL PEPPER FRITTATA

with Cheddar, Tomato & Hot Sauce Crema

## INGREDIENTS

8 SERVINGS | 16 SERVINGS



12 oz | 24 oz  
Potatoes\*



1 | 2  
Green Bell  
Pepper



1 | 2  
Yellow Onion



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



4 | 8  
Eggs  
Contains: Eggs



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Southwest Spice  
Blend



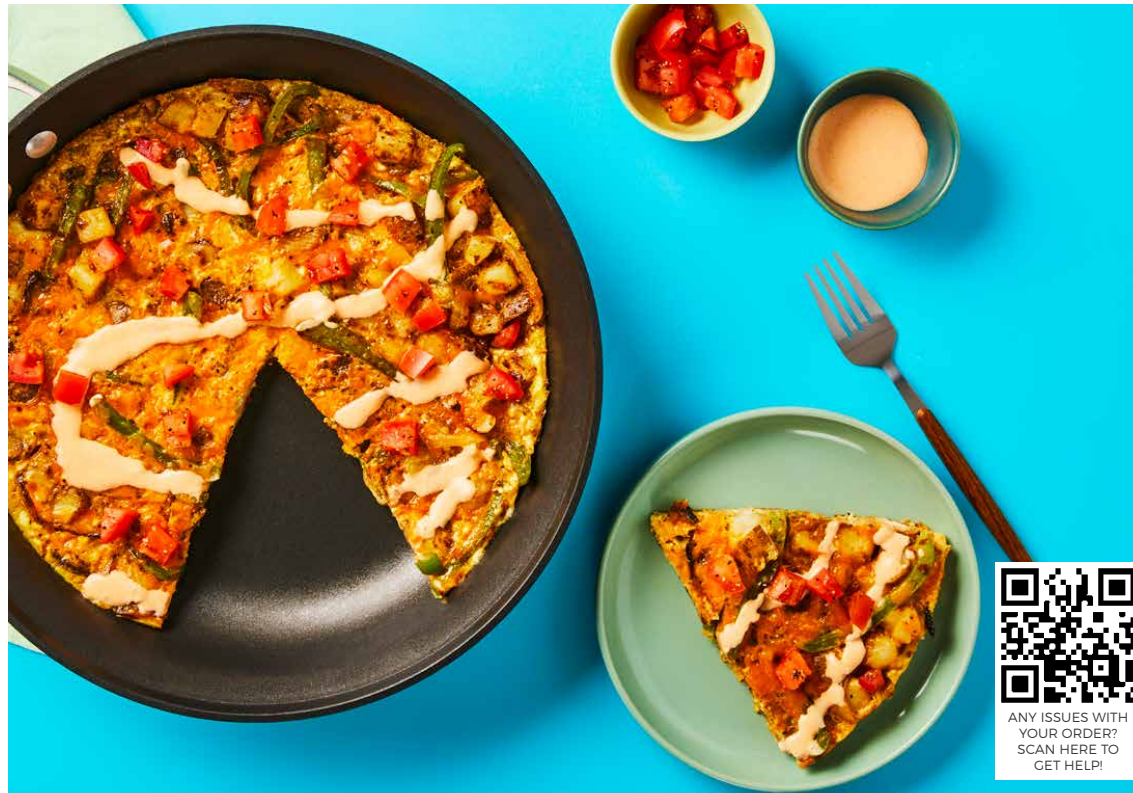
1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



1 | 2  
Tomato



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP!

\*The ingredient you received may be a different color.

TOTAL TIME: 45 MIN | CALORIES: 170

## BUST OUT

- Small pot
- Strainer
- Medium bowl
- Whisk
- Butter (3 TBSP | 6 TBSP)  
Contains: Milk
- Medium pan
- Small bowl
- Kosher salt
- Black pepper

## MAKE IT AHEAD!

To make ahead, cool frittata completely, then cover and refrigerate for up to 4 days. When you're ready to serve, cover slices with a damp paper towel and reheat in a microwave, 1½-2 minutes (or in a 300-degree oven or toaster oven, 4-5 minutes). Top with crema and tomato, and enjoy!

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## INSTRUCTIONS

- **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Place in a small pot with enough **salted water to cover by 2 inches**. Bring to a boil; cook until tender, 10-12 minutes. Drain.
- Halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **bell pepper**.
- Place **cream cheese** in a medium microwave-safe bowl; cover. Microwave until softened, 25-30 seconds. Whisk in **eggs\***, **¾ tsp salt** (**1¼ tsp for 16 servings**), and **pepper**. Stir in **half the cheddar**.
- Melt **2 TBSP butter** (**4 TBSP for 16 servings**) in a medium, preferably nonstick, pan over medium-high heat. Add **onion**; season with **salt** and **pepper**. Cook, stirring, until lightly browned, 3-4 minutes. Add **bell pepper**; cook, stirring, until softened, 2-3 minutes. Turn off heat; transfer to a plate. Wipe out pan.
- Return pan to medium heat. Melt **1 TBSP butter**, then stir in **cooked potatoes, onion mixture, and Southwest Spice Blend** (**for 16 servings, use 1 TBSP butter, half the cooked potatoes, half the onion mixture, and half the Southwest Spice Blend**); season with **salt**. Stir in **egg mixture**; top with **remaining cheddar** (**for 16, use half the egg mixture and half the remaining cheddar**). Cover pan with lid or foil and cook until frittata is set in the middle, 5-7 minutes. Transfer to a plate. (**For 16, repeat to make second frittata.**)
- When ready to serve, in a small bowl, combine **sour cream** and **hot sauce** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency; season with **salt**. Dice **tomato**; season with **salt** and **pepper**. Carefully cut **frittata** into 8 wedges (**16 wedges for two frittatas**) and reheat if necessary (**see tip on left**). Divide between plates; top with **crema** and tomato. Serve.

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