



BREAKFAST

BACON QUESADILLA STACKS

with Poblano Hash Browns, Tomato Salsa, and Avocado



HELLO

POBLANO HASH BROWNS

Crispy shredded potatoes loaded with peppers

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 750

- | | | | | | |
|---|---|---|--|--|--|
| 
Russet Potato | 
Red Onion | 
Jalapeño | 
Mexican Spice Blend | 
Flour Tortillas
<small>(Contains: Wheat)</small> | 
Monterey Jack Cheese
<small>(Contains: Milk)</small> |
| 
Poblano Pepper | 
Roma Tomato | 
Lime | 
Bacon | 
Avocado | |

START STRONG

To give the hash an extra-smoky flavor, swap the oil for some of the rendered bacon grease when cooking the potatoes.

BUST OUT

- 2 Large pans
- Peeler
- Grater
- Baking sheet
- Small bowl
- Oil (5 tsp | 9 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------------|---------------|
| • Bacon | 3 oz 6 oz |
| • Poblano Pepper | 1 2 |
| • Red Onion | 1 2 |
| • Russet Potato | 12 oz 24 oz |
| • Jalapeño 🌶️ | 1 1 |
| • Mexican Spice Blend | 2 tsp 4 tsp |
| • Flour Tortillas | 4 8 |
| • Roma Tomato | 1 2 |
| • Lime | 1 2 |
| • Avocado | 1 2 |
| • Monterey Jack Cheese | ½ Cup 1 Cup |

Share your #HelloFreshPics with us!
(800) 733-2414 HelloFresh.com
hello@hellofresh.com



1 COOK BACON AND PREP

Wash and dry all produce. Preheat broiler to high. Place half the **bacon** (we sent more than needed) in a large pan over medium-high heat. Cook to desired doneness, 3-6 minutes per side. Halve and seed **poblano**. Halve, peel, and mince **onion**. Peel **potato**, then grate on large holes of a box grater. Mince **jalapeño**, removing seeds for less heat.



4 TOAST TORTILLAS AND PREP SALSA

Place four **tortillas** (we sent more) on same baking sheet. Toast in oven until slightly crispy, 5-6 minutes. Meanwhile, finely chop **tomato**. Cut **lime** into wedges. Halve, pit, and scoop flesh from **avocado**, then thinly slice.



2 COOK VEGGIES

Place **poblano** skin side up on a lightly oiled baking sheet. Broil until charred, about 5 minutes. Let cool, then cut into ½-inch squares. Preheat oven to 425 degrees. Meanwhile, place **potato** in another large pan with a pinch of **salt**, a large drizzle of **oil**, and enough **water** to cover. Bring to a boil and cook until water evaporates, 5-7 minutes.



5 MAKE SALSA AND BAKE QUESADILLAS

In a small bowl, combine **tomato**, reserved **3 TBSP onion**, a big squeeze of **lime juice**, and as much of the remaining **jalapeño** as you like. Season with **salt** and **pepper**. Divide hash between two **tortillas** on baking sheet. Sprinkle each with **Monterey jack cheese**, then top with remaining **tortillas**. Bake in oven until cheese melts, 2-3 minutes.



3 FINISH HASH

Once water has evaporated, add another large drizzle of **oil** to pan with **potatoes** and toss. Set aside **3 TBSP onion** for salsa, then stir remainder into pan, along with **poblano**, half the **jalapeño** (use less to taste), and **2 tsp Mexican spice blend** (we sent more). Cook, tossing, until onions are soft, 3-6 minutes. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Once **quesadillas** are done, divide between plates. Top each with **bacon** and **avocado slices**. Serve with **salsa** and **lime wedges** on the side for squeezing over.

FEISTY!

A bit of jalapeño heat is guaranteed to perk up your morning.