



Cheesy Mexican Style Beef Hash with Crispy Potato Top and Chive Soured Cream

Family 45 Minutes • Mild Spice • 1 of your 5 a day

8



Potatoes



Bell Pepper



Garlic Clove



Beef Mince



Mexican Style Spice Mix



Finely Chopped Tomatoes



Beef Stock Paste



Chives



Soured Cream



Mature Cheddar Cheese

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Garlic Press, Frying Pan, Measuring Jug, Bowl and Grater.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Bell Pepper**	1	2	2
Garlic Clove**	2	3	4
Beef Mince**	240g	360g	480g
Mexican Style Spice Mix	1 pot	1 pot	1 pot
Finely Chopped Tomatoes	1 carton	1 carton	1 carton
Water for the Beef*	50ml	50ml	50ml
Beef Stock Paste	10g	15g	20g
Chives**	1 bunch	1 bunch	1 bunch
Soured Cream** 7)	75g	150g	150g
Mature Cheddar Cheese** 7)	30g	45g	60g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	693g	100g
Energy (kJ/kcal)	2819/674	407/97
Fat (g)	33	5
Sat. Fat (g)	16	2
Carbohydrate (g)	59	8
Sugars (g)	15	2
Protein (g)	37	5
Salt (g)	2.27	0.33

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Roast the Potatoes

Preheat your oven to 200°C. Chop the **potatoes** into 2cm chunks (no need to peel). Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.** When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Get Prepped

Meanwhile, halve the **pepper** and discard the core and seeds. Chop into 2cm chunks. Peel and grate the **garlic** (or use a garlic press).



Brown the Beef

Heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **beef mince** and cook until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat. **IMPORTANT: Wash your hands and equipment after handling raw mince. The mince is cooked when no longer pink in the middle.** Add the **pepper** to the **beef** and stir together. Cook until softened, 5-7 mins, stirring occasionally. Season with **salt** and **pepper**.



Simmer the Sauce

Stir in the **Mexican style spice mix** and **garlic**, then cook for 1 min more. Stir in the **chopped tomatoes**, **water for the beef** (see ingredient list for amount) and **beef stock paste**. Bring to the boil then reduce the heat to medium. Allow to simmer and thicken, stirring occasionally, until there is almost no liquid left, 12-15 mins. **TIP: Add a splash more water if becomes too dry.**



Mix the Chive Soured Cream

Meanwhile, roughly chop the **chives**. Pop the **soured cream** into a small bowl. Add the **chives**, season with **salt** and **pepper** and mix together. Grate the **cheese**.



Finish and Serve

Once the **sauce** has thickened, season to taste with **salt** and **pepper** if needed. Spoon into an ovenproof dish. Top with the **roasted potatoes** and sprinkle over the **cheese**. Bake on the top shelf of your oven until the **cheese** is melted and golden, 10-12 mins. Serve in deep bowls with a dollop of the **chive soured cream** on top.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.