

Cheesy Beef & Potato Hash

with Peppers, Onion & Jalapeño Sour Cream

2 SERVINGS










⌚ 25-35 MINS

 **Blue Apron**
blueapron.com

Your meal may look different due to ingredient tweaks

In this hearty dish, a robust mix of smoky-spiced beef, potatoes, peppers, and onion come together under a layer of melty cheddar cheese—all topped with a dollop of pickled jalapeño sour cream for a tangy kick of heat.

Ingredients

-  ½ lb Thinly Sliced Beef
-  ¾ lb Golden Potatoes
-  3 oz Shishito Peppers
-  2 Scallions
-  1 Red Onion
-  2 oz White Cheddar Cheese
-  ¼ cup Sour Cream
-  1 oz Sliced Pickled Jalapeño Pepper
-  1 Tbsp Smoky Spice Blend*

*Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.
blueapron.com/wine

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stems of the **shishito peppers**; cut crosswise into $\frac{1}{2}$ -inch pieces.
- Roughly chop the **jalapeño pepper**.
- Thoroughly wash your hands immediately after handling the peppers.
- In a bowl, combine the **sour cream** and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



2 Parboil the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 6 to 7 minutes, or until slightly tender when pierced with a fork.
- Drain thoroughly.



3 Cook the beef

- Meanwhile, separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In a medium pan (cast iron or nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned beef in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until browned and just cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl and cover with foil to keep warm.



4 Start the hash

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **parboiled potatoes** in an even layer (carefully, as the oil may splatter). Cook, without stirring, 3 to 4 minutes, or until lightly browned and crispy.
- Add the **sliced onion** and **shishito pepper pieces**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Add the **spice blend** and **sliced white bottoms of the scallions**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the vegetables are softened.
- Turn off the heat.



5 Finish the hash & serve your dish

- Add the **cooked beef** to the pan; stir to combine. Taste, then season with salt and pepper if desired.
- Immediately top with the **grated cheese** in an even layer.
- Serve the **finished hash** garnished with the **sliced green tops of the scallions** and **jalapeño sour cream**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 610, Total Carbohydrates: 45g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 31g, Saturated Fat: 13g, Protein: 39g, Sodium: 1350mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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