

Cheesy Beef & Potato Hash

with Peppers, Onion & Jalapeño Sour Cream

2 SERVINGS

⌚ 25-35 MINS

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Ingredients



10 oz Thinly Sliced Beef



3 oz Shishito Peppers



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Smoky Spice Blend¹



¾ lb Potatoes



2 Scallions



2 oz White Cheddar Cheese



1 Red Onion



1 Kohlrabi



¼ cup Sour Cream



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¹. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

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**.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Halve lengthwise; if present, remove the core, then medium dice.
- 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 & kohlrabi

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



3 Cook the beef

- Meanwhile, separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In a large 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 and kohlrabi** 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** (if the pan seems dry, add a drizzle of olive oil); 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!

