



# Tex-Mex Turkey Hash

## with Chipotle Mayo

Spicy

25 Minutes



Chorizo Sausage, uncased 250 g | 500 g  
Beyond Meat® 2 | 4  
Ground Turkey 500 g | 1000 g

Customized Protein + Add Swap or \*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Ground Turkey 250 g | 500 g  
Yellow Onion, chopped 56 g | 113 g



Enchilada Spice Blend 1 tbsp | 2 tbsp  
Tex-Mex Paste 1 tbsp | 2 tbsp



Yellow Potato 250 g | 500 g  
Hot Pepper 1 | 2



Corn Kernels 113 g | 227 g  
Feta Cheese, crumbled 1/4 cup | 1/2 cup



Mayonnaise 2 tbsp | 4 tbsp  
Chipotle Sauce 2 tbsp | 4 tbsp



Baby Tomatoes 113 g | 227 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the Enchilada Spice Blend** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven, stirring halfway through, until **potatoes** are golden-brown and tender, 18-20 min.

4



### Make chipotle mayo

- Meanwhile, add **mayo**, **chipotle sauce** and **½ tbsp** (1 tbsp) **water** to a small bowl. Season with **salt**, then stir to combine.

2



### Cook onions and turkey

🔄 Swap | **Chorizo Sausage**

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Turkey**

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **onions** and **turkey**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min. **\*\*** Season with **salt** and **pepper**.
- Add **Tex-Mex paste**, **2 tbsp** (4 tbsp) **water** and **remaining Enchilada Spice Blend**. Cook, stirring often, until fragrant, 30 sec-1 min.

5



### Finish and serve

- Add **roasted veggies** to the pan with **onions** and **turkey**, then toss to combine.
- Divide **hash** between bowls.
- Drizzle **chipotle mayo** over top.
- Sprinkle with **feta**.

3



### Roast veggies

- Meanwhile, pat **corn** dry with paper towels.
- Cut **hot pepper** into ½-inch pieces.
- Add **tomatoes**, **corn**, **hot peppers** and **1 tbsp** (2 tbsp) **oil** to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven, until **some tomatoes** start to burst, 8-10 min.

6



### Got eggs?

- In step 2, while **potatoes** roast, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pan until melted.
- Crack in **2 eggs** (4 eggs). Season with **salt** and **pepper**. Pan-fry until desired doneness, 2-3 min. **\*\*** (**NOTE:** If preferred, pan-fry eggs using 1 tbsp oil instead of butter.)
- Transfer **eggs** to a plate, then cover to keep warm.
- Top **hash** with **eggs**.

Measurements within steps

<b>1 tbsp</b>	<b>(2 tbsp)</b>	<b>oil</b>
2 person	4 person	Ingredient

## 2 | Cook onions and chorizo

🔄 Swap | **Chorizo Sausage**

If you've opted to get **chorizo**, add **½ tbsp** (1 tbsp) **oil** to the pan, then **onions** and **chorizo**. Cook **chorizo** in the same way the recipe instructs you to cook the **turkey**. **\*\***

## 2 | Cook onions and Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy, 5-6 min. **\*\***

## 2 | Cook onions and turkey

×2 Double | **Ground Turkey**

If you've opted for **double turkey**, cook it in the same way the recipe instructs you to cook the **regular portion of turkey**. Work in batches, if necessary.