



# Tex-Mex Turkey Hash

with Chipotle Mayo

Spicy

25 Minutes

Customized Protein

+ Add

Swap

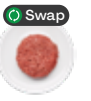
or

x2 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 Beef  
250 g | 500 g



Beyond Meat®  
2 | 4



Ground Turkey  
250 g | 500 g



Yellow Onion,  
chopped  
56 g | 113 g



Enchilada Spice  
Blend  
8 g | 16 g



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  
¼ cup | ½ 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.*

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

1



### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut into ½-inch pieces.
- To an unlined baking sheet, add **potatoes**, **half the Enchilada Spice Blend** and **1 tbsp (2 tbsp) oil**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven for 18-20 min, stirring halfway through, until **potatoes** are tender and golden.

2



### Cook onions and turkey

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

3



### Roast veggies

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

4



### Make chipotle mayo

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

5



### Finish and serve

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

6



### Got eggs? (optional)

- While **potatoes** roast, heat a large non-stick pan over medium-high.
- When hot, add **2 tbsp (4 tbsp) butter**, then swirl the pan until melted.
- Crack in **two (four) eggs**. Season with **salt** and **pepper**. Pan-fry, covered, for 2-3 min, until **egg whites** are set. (NOTE: The yolk will still be runny! Also, 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 **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

#### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 2 | Cook onions and beef

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, reduce **oil** to **½ tbsp (1 tbsp)**, then add **beef** to the pan. Cook **beef** 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 for 5-6 min, in the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy. \*\*