



Tex-Mex Turkey Hash

with Chipotle Mayo

20-min

Spicy



Ground Turkey



Yellow Onion



Enchilada Spice Blend



Tex-Mex Paste



Sous Vide Potatoes



Poblano Pepper



Corn Kernels



Cilantro



Feta Cheese, crumbled



Mayonnaise



Chipotle Sauce



Baby Tomatoes



Scan the QR code to tell us about your delivery experience.

HELLO POBLANO PEPPERS

These mild Mexican peppers are called ancho chili peppers when dried!

Start here

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

Bust out

2 Baking sheets, measuring spoons, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Yellow Onion	113 g	226 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Sous Vide Potatoes	280 g	560 g
Poblano Pepper 🌶️	160 g	320 g
Corn Kernels	113 g	227 g
Cilantro	7 g	7 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
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

Facebook Instagram Twitter YouTube @HelloFreshCA



Roast potatoes and poblanos

- Pat **potatoes** dry with paper towels.
- Cut **poblano** into ½-inch pieces.
- Add **potatoes, poblanos, half the Enchilada Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) 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 **poblanos** are tender, 12-14 min.



Make chipotle mayo and chop cilantro

- Meanwhile, add **mayo, chipotle sauce** and **1 tsp water** (dbl for 4 ppl) to a small bowl. Season with **salt**, to taste, then stir to combine.
- Roughly chop **cilantro**.



Cook onions and turkey

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, peel, then cut **onion** into ½-inch pieces.
- When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), 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** and **remaining Enchilada Spice Blend**. Cook, stirring often, until fragrant, 30 sec-1 min.



Finish and serve

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



Roast tomatoes and corn

- Meanwhile, pat **corn** dry with paper towels.
- Add **tomatoes, corn** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **top** of the oven, next to **potatoes and poblanos**, until **some tomatoes** start to burst, 10-12 min.



Got eggs?

- In step 2, while **potatoes** roast, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Crack in **2 eggs** (dbl for 4 ppl). 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**.

Dinner Solved!