



Mexican Style Cheesy Beef Hash

with freshly made guacamole

40-45 mins

2



Beef Mince



Bell Pepper



Garlic



Baby Potatoes



Mexican Style Spice Mix



Beef Stock



Avocado



Grated Cheese



Passata



Lemon

Pantry Items: Water, Oil, Salt, Pepper

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, grater, oven dish

Ingredients

	2P	4P
Beef Mince	250 g	500 g
Bell Pepper	1 unit	2 units
Garlic	2 units	4 units
Baby Potatoes	250 g	500 g
Mexican Style Spice Mix	1 sachet	2 sachets
Beef Stock	400 g	800 g
Avocado	1 unit	2 units
Grated Cheese	50 g	100 g
Passata	1 pack	2 packs
Lemon	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	717 g	100 g
Energy (kJ/kcal)	3334.6 kJ/ 797 kcal	465.1 kJ/ 111.2 kcal
Fat (g)	45.5 g	6.3 g
Sat. Fat (g)	17 g	2.4 g
Carbohydrate (g)	60.7 g	8.5 g
Sugars (g)	14.3 g	2 g
Protein (g)	41.3 g	5.8 g
Salt (g)	2 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Contact

Thumbs up or thumbs down?
Head online or use the app to rate this recipe.



You can recycle me!



Get Prepped

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks.
- Pop onto a lined baking tray. Drizzle with **oil** then season with **salt** and **pepper**. Toss to coat, spread out and roast until golden, 25-35 mins. Turn halfway through.
- Halve the **pepper** and discard the core and seeds. Cut into 2cm chunks.
- Peel and grate the **garlic** (or use a garlic press).

TIP: Use two baking trays if necessary.



Smash the Avocado

- Meanwhile, halve the **avocado** and remove the pit. Use a spoon to scoop the flesh out into a bowl.
- Halve the **lemon** and add a squeeze of juice to the bowl with a pinch of **salt** and **pepper**.
- Mash the **avocado** with a fork.
- Taste and add more **salt**, **pepper** and **lemon** juice as desired.



Brown the Beef

- Meanwhile, place a large pan over medium-high heat (no oil).
- When hot, add the **beef** and cook until browned, 4-5 mins. Break it up with a spoon as it cooks. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.
- Add the **pepper**, **garlic** and **Mexican spice mix** to the pan with a drizzle of **oil** if needed.
- Cook until softened, stirring occasionally, 5-7 mins. Season with **salt** and **pepper**.



Top with Potatoes

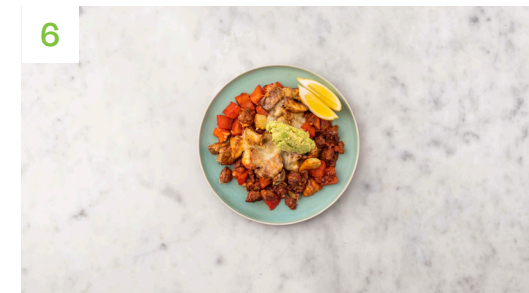
- Once the sauce in the pan has thickened, season to taste with **salt** and **pepper**.
- Spoon into an appropriately-sized oven dish, top with the roast **potatoes** and sprinkle over the **cheese**.
- Bake on the top shelf of your oven until the **cheese** has melted and is golden, 8-10 mins.



Simmer the Sauce

- Pour 100ml **water** (double for 4p) into the pan along with the **beef stock powder**.
- Stir in the **passata**, bring to the boil then reduce the heat to medium.
- Allow to simmer and thicken, stirring occasionally, until there is almost no liquid left, 12-15 mins.

TIP: Add a splash of water if the consistency becomes too dry.



Finish and Serve

- Dish up spoonfuls of Mexican spiced cheesy **beef** hash.
- Top with freshly made guacamole.
- Chop any remaining **lemon** into wedges and serve alongside for squeezing over.

Enjoy!