



Mexican Style Cheesy Beef Hash

with freshly made guacamole

40 – 45 mins

2



Beef Mince



Baby Potatoes



Bell Pepper



Garlic



Mexican Style Spice Mix



Stock



Avocado



Grated Cheese



Passata



Lemon

Pantry Items: Water, Oil, Salt, Pepper



Rate your recipe!

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 | 240 g | 480 g |
| Baby Potatoes | 500 g | 1000 g |
| Bell Pepper | 1 unit | 2 units |
| Garlic | 2 units | 4 units |
| Mexican Style Spice Mix | 1 sachet | 2 sachets |
| Stock | 1 sachet | 2 sachets |
| 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 | 760 g | 100 g |
| Energy (kJ/kcal) | 3652.6 kJ/ 873 kcal | 480.6 kJ/ 114.9 kcal |
| Fat (g) | 44.7 g | 5.9 g |
| Sat. Fat (g) | 16.4 g | 2.2 g |
| Carbohydrate (g) | 80.9 g | 10.6 g |
| Sugars (g) | 18.5 g | 2.4 g |
| Protein (g) | 40.3 g | 5.3 g |
| Salt (g) | 2.7 g | 0.4 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.

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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. Toss with **salt, pepper** and a drizzle of **oil**. Spread out and roast until golden, 25-35 mins. Turn the tray halfway through.
- Meanwhile, 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.
- Quarter 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 (without oil).
- When hot, cook the **beef** until browned, 5-6 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.



Top with Potatoes

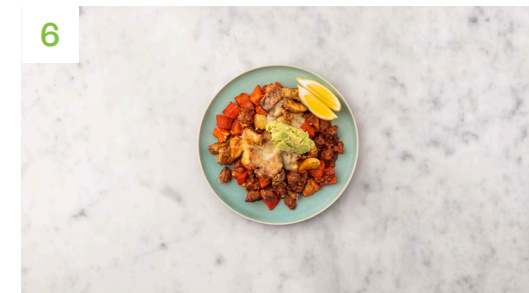
- Once the sauce in the pan has thickened, season to taste with **salt** and **pepper**.
- Spoon into an appropriately-sized oven dish, top with the roast **potatoes** and sprinkle over the **cheese**.
- Bake on the top shelf of the oven until the **cheese** has melted and is golden, 8-10 mins.



Simmer the Sauce

- Add the **pepper, garlic** and **Mexican spice** to the pan with a drizzle of **oil** if needed.
- Cook until softened, stirring occasionally, 5-7 mins. Season with **salt** and **pepper**.
- Pour 100ml **water** (double for 4p) into the pan along with the **stock**.
- Stir in the **passata**, bring to the boil then reduce the heat to medium.
- Simmer, stirring occasionally, until there's almost no liquid left, 12-15 mins.

TIP: Add a splash of water if the sauce is too dry.



Finish and Serve

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

Enjoy!