



# Mexican Style Cheesy Beef Hash

with cooling creme fraiche

40 – 45 mins

1



Irish Beef Mince



Baby Potatoes



Bell Pepper



Garlic



Mexican Style Spice Mix



Stock



Grated Cheese



Passata



Lemon



Creme Fraiche



Pork Mince



Lamb Mince

Pantry Items: Water, Oil, Salt, Pepper



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## 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.

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

## Cooking tools you will need

Baking sheet with baking paper, grater, oven dish

## Ingredients

	2P	4P
Irish 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
Grated Cheese	50 g	100 g
Passata	1 pack	2 packs
Lemon	1 unit	2 units
Crème Fraîche	110 g	220 g
Pork Mince	240 g	480 g
Lamb Mince	240 g	480 g

## Nutrition

for uncooked ingredient	Recipe 1		Recipe 2
	Per 100g	Per 100g	Per 100g
Energy (kJ/kcal)	495 kJ/ 118.3 kcal	469 kJ/ 112 kcal	528 kJ/ 126 kcal
Fat (g)	6 g	5.5 g	7.7 g
Sat. Fat (g)	3.2 g	2.8 g	3.3 g
Carbohydrate (g)	10.5 g	10.5 g	10.2 g
Sugars (g)	2.5 g	2.5 g	2.3 g
Protein (g)	5.6 g	5.5 g	4.9 g
Salt (g)	0.4 g	0.3 g	0.3 g

See site or app for detailed nutritional info.

## Allergens

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

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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.



## Simmer the Sauce

- Pour 100ml **water** (per 2P) 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.



## 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.



## Cook the Veg

- 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**.



## 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.



## Finish and Serve

- Dish up spoonfuls of Mexican spiced cheesy **beef** hash.
- Top with a dollop of **crème fraîche**.
- Chop the **lemon** into wedges and serve alongside for squeezing over.

Enjoy!

### CUSTOM OPTIONS



#### PORK MINCE

Swapping to pork mince? Follow the recipe as written, replacing 'beef' with 'pork' where necessary.



#### LAMB MINCE

Swapping to lamb mince? Follow the recipe as written, replacing 'beef' with 'lamb' where necessary.