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## ALL-AMERICAN CHEESY BEEF & POTATO HASH

with Fried Eggs & Garlic Mayo

**WHAT WE SEND** (2 servings | 4 servings) **CALORIES 800** **PREP IN 10 MIN** **READY IN 40 MIN**

\* Keep refrigerated



**Potatoes\***  
(12 oz | 24 oz)



**Green Bell Pepper\***  
(1 | 2)



**Onion**  
(1 | 2)



**Scallions\***  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Fry Seasoning**  
(1 | 2)



**Garlic Powder**  
(1 | 2)



**Ground Beef\***  
(8 oz | 16 oz)



**Shredded Cheddar\***  
(1 | 2)  
*Contains: Milk*

You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Mayonnaise**  
(2 TBSP | 4 TBSP)  
*Contains: Eggs*

**Hot Sauce**  
(Optional)

**Cooking Oil**  
(1 TBSP | 2 TBSP)

**Eggs**  
(2 | 4)  
*Contains: Eggs*

**Ketchup**  
(Optional)

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1.



Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Core, deseed, and dice **bell pepper** into ½-inch pieces. Peel and dice **onion** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**.

2.



Toss **potatoes** on a baking sheet with a **drizzle of oil**, **half the Fry Seasoning**, **¾ tsp garlic powder (1½ tsp for 4 servings)**, **salt**, and **pepper**. (You'll use the rest of the **Fry Seasoning and garlic powder later**.) Roast on middle rack until browned and tender, 20–25 minutes.

3.



Meanwhile, heat a **drizzle of oil** in a large ovenproof pan over medium-high heat. Add **bell pepper** and **onion**; cook, stirring, until beginning to soften, 3–4 minutes. Add **beef**, **scallion whites**, **chopped garlic**, and **remaining Fry Seasoning**; season generously with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. (If there's excess grease in your pan, carefully pour it out.)

4.



In a small bowl, combine **remaining garlic powder**, **2 TBSP mayonnaise (4 TBSP for 4 servings)**, and a **pinch of pepper**; set aside. Stir **roasted potatoes** into pan with **beef mixture**. Sprinkle evenly with **cheese**. Transfer pan to middle rack and bake until cheese melts, 3–4 minutes.

5.



Meanwhile, heat a **drizzle of oil** in a medium, preferably nonstick, pan over medium-high heat. Once hot, crack **two eggs (four eggs for 4 servings)** into pan and season with **salt** and **pepper**. (For 4, you may want to cook eggs in batches.) Fry eggs to preference.

6.



Divide **hash** between plates and top with **fried eggs**. Drizzle with **garlic mayo** and sprinkle with **scallion greens**. If you've got some on hand, serve with **hot sauce** and/or **ketchup** from your pantry if desired.

*Ground Beef is fully cooked when internal temperature reaches 160°. Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.*