

# DINNERLY



## Beef & Potato Hash Tacos with Cheddar: Easy Clean Up!



ca. 20min



2 Servings

Some say there's not much you can do to improve on the quick and easy one-skillet hash, especially when you're talking about saucy ground beef and potatoes topped with melted cheese and pickled jalapeños. But we at Dinnerly had an important question: What if you scooped all that hash into a tortilla? Personally, we think we proved the naysayers wrong. We've got you covered!



### WHAT WE SEND

- 6 (6-inch) flour tortillas <sup>1</sup>
- 1 russet potato
- 10 oz pkg grass-fed ground beef
- ¼ oz granulated garlic
- 4 oz red enchilada sauce or salsa
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz pickled jalapeños <sup>12</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

### TOOLS

- medium ovenproof skillet

### ALLERGENS

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 870kcal, Fat 51g, Carbs 62g, Proteins 43g



#### 1. Prep ingredients

Preheat oven to broil with racks in the upper and lower thirds. Wrap **tortillas** in foil and place on lower oven rack until warmed through, flipping halfway through cooking time, 10 minutes. Set aside until ready to serve.

Peel **potato**, then cut into ½-inch pieces.



#### 2. Cook beef

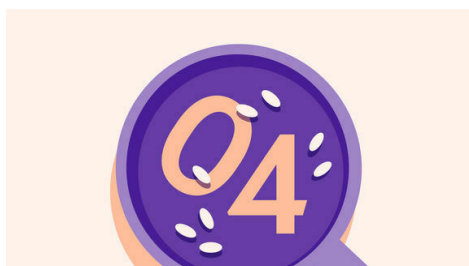
Heat **1 tablespoon oil** in a medium ovenproof skillet over high. Add **beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 5–7 minutes. Transfer to a plate; reserve **oil** in skillet.



#### 3. Cook potatoes & simmer

Add **1 tablespoon oil** and **potatoes** to same skillet; cook over high heat, stirring occasionally, until golden-brown, 4–5 minutes. Add ½ **teaspoon granulated garlic**; cook, 30 seconds more. Season with **salt** and **pepper**.

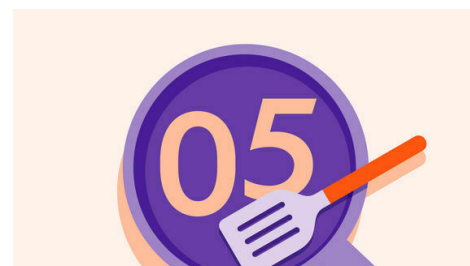
Add **beef**, **enchilada sauce**, ¾ **cup water**, and **2 teaspoons vinegar**; simmer until potatoes are tender and sauce has reduced by ⅓, 5–7 minutes. Season to taste.



#### 4. Add cheese & broil

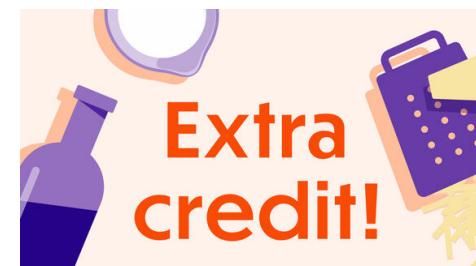
Spread **beef mixture** into an even layer in skillet. Evenly sprinkle **cheese** over top.

Broil on top oven rack until cheese is bubbling and browned in spots, 2–3 minutes (watch closely as broilers vary).



#### 5. Serve

Serve **beef and potato hash** with **pickled jalapeños** sprinkled over top and with **warm tortillas** alongside. Enjoy!



#### 6. Take it to the next level

Who doesn't like extra toppings? No one, that's who. Make a quick guacamole and pico de gallo to serve on the side. Your stomach will thank you.