

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 ¹
- 1 russet potato
- 10 oz pkg grass-fed ground beef
- ¼ oz granulated garlic
- 4 oz red enchilada sauce or salsa
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 oz pickled jalapeños ¹²

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

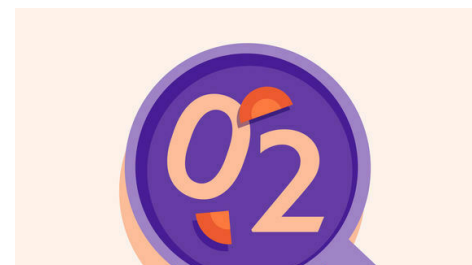
Calories 980kcal, Fat 60g, Carbs 63g, Protein 50g



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

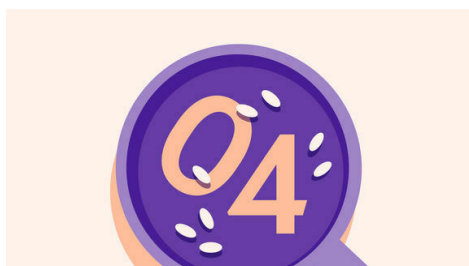
Heat **1 tablespoon oil** in a medium ovenproof skillet over high. Add **beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 5–7 minutes. Transfer to a plate; reserve **oil** in skillet.



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**.

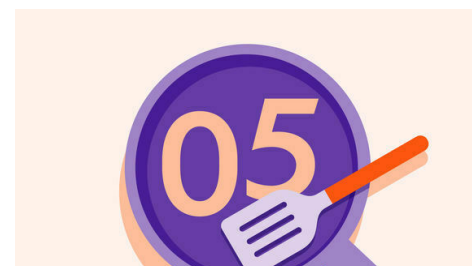
Add **beef**, **enchilada sauce**, ¾ **cup water**, and **2 teaspoons vinegar**; simmer until potatoes are tender and sauce has reduced by ⅓, 5–7 minutes. Season to taste.



4. Add cheese & broil

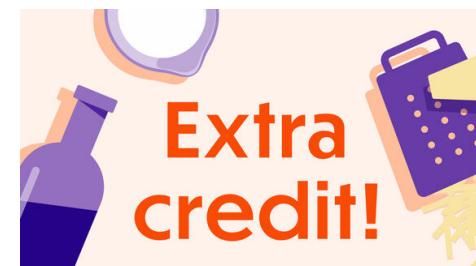
Spread **beef mixture** into an even layer in skillet. Evenly sprinkle **cheese** over top.

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.