



Cowboy Beef & Bacon Hash

with Zucchini, Tomatoes & Cheddar



20-30min



2 Servings

Plot twist: bacon and eggs aren't just for breakfast. This dish features peak-season produce, like zucchini, and a smoky spice thanks to the harissa blend. This hash is the dish that your weeknight dinner rotation needs.

What we send

- 2 zucchini
- 1 red onion
- 4 oz pkg thick-cut bacon
- 10 oz pkg grass-fed ground beef
- 2 plum tomatoes
- ¼ oz fresh chives
- 1 pkt cowboy grilling rub
- 2 oz shredded cheddar-jack blend ²

What you need

- olive oil
- kosher salt & ground pepper
- 2 large eggs ¹
- red wine vinegar (or apple cider vinegar)

Tools

- box grater
- medium ovenproof skillet

Allergens

Egg (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

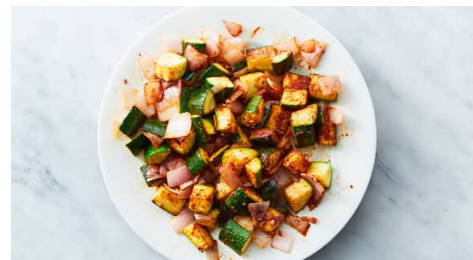
Nutrition per serving

Calories 980kcal, Fat 69g, Carbs 21g, Protein 67g



1. Prep ingredients

Preheat oven to 450°F with a rack in upper third. Halve **zucchini** lengthwise (or quarter if large), then cut crosswise into 1-inch pieces. Chop **onion** into 1-inch pieces. Cut **bacon** into 1-inch pieces. Coarsely grate **all of the cheddar** on the large holes of a box grater.



2. Cook zucchini & onion

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **zucchini** and **onions**, then season with **salt**. Cook, stirring occasionally, until veggies are golden-brown and slightly softened, 7-10 minutes. Add **3½ teaspoons harissa spice blend** and cook until fragrant, about 30 seconds. Season to taste with **salt** and **pepper**. Transfer veggies to a plate.



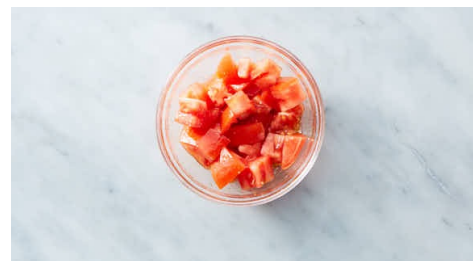
3. Cook bacon & beef

Add **bacon** to same skillet. Cook over medium-high, turning occasionally, until golden-brown and crisp, 3-4 minutes. Using a slotted spoon, transfer to plate with **veggies**. Add **beef** to skillet, and season with **salt** and **pepper**. Cook, breaking up meat with a spoon, until beef is well browned and cooked through, 3-4 minutes. Pour off **excess fat** from skillet.



4. Add eggs

Return **veggies and bacon** to skillet with **beef**; season to taste with **salt** and **pepper**. Scatter **cheddar** over top. Use a spoon to make two wells in the hash. Crack **2 large eggs**, one at a time, directly into wells; season eggs with **salt** and **pepper**. Bake hash on upper oven rack until egg whites are set and yolks are runny, about 8 minutes (watch closely as ovens vary).



5. Make tomato salad

While **hash** bake, cut **tomato** into ½-inch pieces. In a small bowl, whisk together **2 teaspoons oil**, **1 teaspoon vinegar**, and **a pinch each of salt and pepper**. Add tomatoes, stirring to coat in dressing.



6. Finish & serve

Finely chop **chives**. Serve skillet topped with **chives** sprinkled over top, and with **tomato salad** alongside. Enjoy!