



Easy Prep! Tex-Mex Sweet Potato Hash

with Feta, Hot Honey & Warm Tortillas



40-50min



2 Servings

All you need to hash it out is a sheet pan and some Tex-Mex inspiration. Hearty sweet potatoes couldn't pair better with onions, corn, and green chiles, all coated in our bright and savory Tex-Mex spice blend. Crack in your eggs, scatter cilantro and feta over top, and spice it up with pickled jalapeños and hot honey.

What we send

- 1 sweet potato
- 1 red onion
- ¼ oz Tex-Mex spice blend
- 6 (6-inch) flour tortillas ^{1,6}
- 5 oz corn
- 4 oz can chopped green chiles
- ¼ oz fresh cilantro
- 2 oz feta ⁷
- 2 oz pickled jalapeños ¹⁷
- 2 (½ oz) honey

What you need

- olive oil
- kosher salt & ground pepper
- 4 large eggs ³

Tools

- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 33g, Carbs 108g, Protein 29g

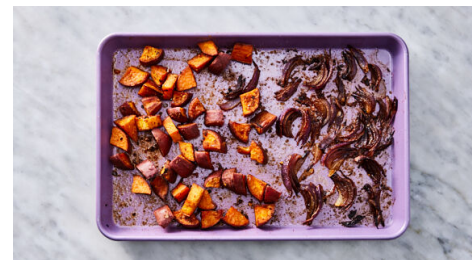


1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **sweet potato**; cut into ¾-inch pieces.

Halve **onion**; cut into ¾-inch thick wedges.



2. Roast sweet potatoes

On a rimmed baking sheet, toss **sweet potatoes and onions** with **1 tablespoon oil** and **Tex-Mex spice**; season to taste with **salt** and **pepper**.

Bake on lower oven rack until vegetables are deeply browned and tender, 25-30 minutes.



3. Roast corn

Stack **tortillas** and wrap in foil.

Add **corn, chopped green chiles, 1 teaspoon oil**, and **a pinch of salt** to baking sheet; use a spatula to carefully mix. Spread into an even layer and bake on lower oven rack until corn is tender, 5-6 minutes.



4. Bake eggs

Use a spoon to form 4 wells in **vegetables**. Crack **4 large eggs** into wells and season with **salt** and **pepper**. Bake on lower oven rack until eggs are cooked to desired doneness, 4-5 minutes for a runny yolk or 7-8 minutes for a well done yolk.

Place **tortillas** on upper oven rack to warm through while eggs cook.



5. Finish

Pick **cilantro leaves** from stems; discard stems. Crumble **feta** and scatter **cilantro and jalapeños** over **vegetables**. Drizzle with **honey**.

Serve **sweet potato hash** with **warm tortillas** alongside.



6. Serve

Enjoy!