

DINNERLY



Sweet Potato Hash with Poblano Peppers & Salsa



40-50min



2 Servings

When you wake up in the morning, throw a bunch of delicious ingredients into a skillet, and let their flavors meld together in the oven—you've got yourself a primetime hash. Taco-spiced veggies topped with cheese, salsa, and runny eggs are all you need to make a breakfast (or brunch!) of champions. We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- 2 poblano peppers
- 2 scallions
- ¼ oz granulated garlic
- ¼ oz taco seasoning
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 4 oz salsa

WHAT YOU NEED

- 3 Tbs neutral oil
- kosher salt & ground pepper
- 3–4 large eggs ³

TOOLS

- microwave
- medium ovenproof skillet

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 48g, Carbs 67g, Protein 30g



1. Prep sweet potatoes

Preheat oven to 400°F with a rack in the center.

Scrub **potatoes** and cut into ½-inch pieces. Place in a medium microwave-safe bowl and cover with a damp paper towel; microwave until just softened, stirring halfway through cooking time, 8–10 minutes.



2. Prep peppers & scallions

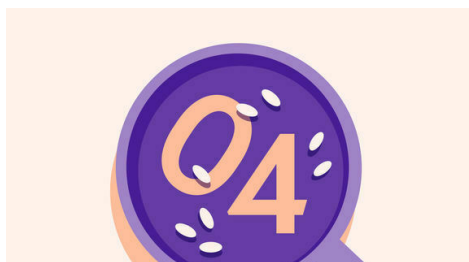
While **potatoes** cook, halve **peppers**, discard stem and seeds, and cut into ½-inch pieces.

Trim ends from **scallions** and thinly slice, keeping dark greens separate.



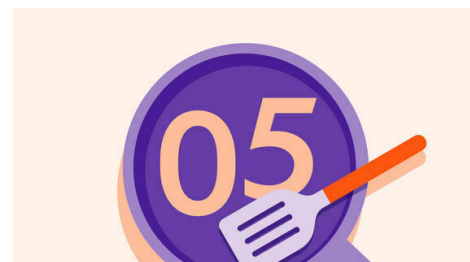
3. Cook veggies

Heat **3 tablespoons** oil in a medium ovenproof skillet over medium-high. Add **potatoes, peppers, and scallion whites and light greens**. Cook, stirring occasionally, until potatoes are browned and peppers start to soften, 6–9 minutes. Season to taste with **salt** and **pepper**.



4. Build hash

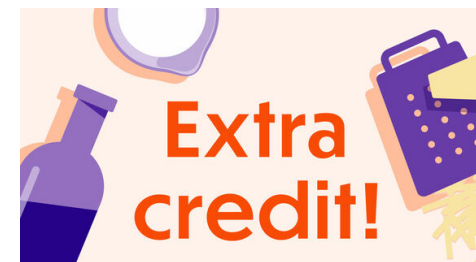
To skillet with **veggies**, add **1 cup water** and **¼ teaspoon granulated garlic**; cook until potatoes are softened and water is almost completely evaporated, about 3 minutes. Stir in **taco seasoning**; cook until fragrant, 30 seconds more. Season to taste with **salt** and **pepper**.



5. Bake & serve

Make 3–4 wells in **veggie mixture** (depending on how many eggs you're using). Sprinkle **all of the cheese** evenly over top and crack **1 large egg** into each well. Bake on center oven rack until egg whites are set and cheese is melted, 8–12 minutes.

Serve **sweet potato hash** with **scallion dark greens** and **salsa** over top. Enjoy!



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.