



BREAKFAST

SOUTHWESTERN SWEET POTATO HASH

with Bacon and Avocado Lime Crema



HELLO

SOUTHWEST SPICE BLEND

Our powerhouse blend of chili powder, garlic, and cumin has sultry flavor and subtle heat.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 820**



Bacon



Red Onion



Poblano Pepper



Southwest Spice Blend



Lime



Avocado



Sweet Potatoes



Roma Tomato



Black Beans



Cilantro



Sour Cream
(Contains: Milk)

START STRONG

Peel the avocado by lifting the skin away from the flesh with your fingers. It's thought that peeling (instead of scooping) helps you get more of the nutrients that are located just beneath the surface.

BUST OUT

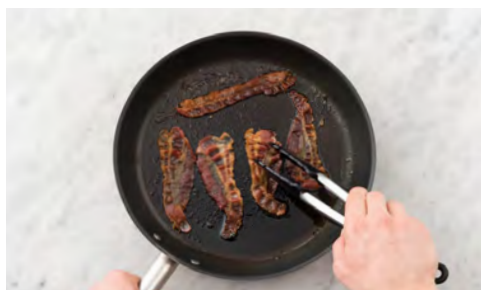
- Large pan
- Paper towel
- Peeler
- Medium pot
- Strainer
- Medium bowl

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------|-----------------|
| • Bacon | 4 oz 8 oz |
| • Sweet Potatoes | 2 4 |
| • Red Onion | 1 2 |
| • Roma Tomato | 1 2 |
| • Poblano Pepper | 1 2 |
| • Black Beans | 1 Box 2 Boxes |
| • Southwest Spice Blend | 1 TBSP 2 TBSP |
| • Lime | 1 2 |
| • Cilantro | ¼ oz ½ oz |
| • Avocado | 1 2 |
| • Sour Cream | 2 TBSP 4 TBSP |

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1 COOK BACON

Wash and dry all produce. Place **bacon** in a large pan over medium-high heat. Cook until crisp, 3-5 minutes per side. Transfer to a paper-towel-lined plate. Pour out and reserve rendered **bacon grease**.



2 COOK SWEET POTATOES

While bacon cooks, peel **sweet potatoes**, then cut into ½-inch cubes. Place in a medium pot with a pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, about 10 minutes. Drain.



3 PREP AND COOK VEGGIES

Halve and peel **onion**, then cut into ½-inch pieces. Core **tomato** and cut into ½-inch pieces. Core and seed **poblano**, then cut into ½-inch squares. Drain and rinse **beans**. Add onion, poblano, **Southwest spice**, and a drizzle of **bacon grease** to pan used for bacon over medium-high heat. Cook, tossing, until softened, about 5 minutes.



4 ADD SWEET POTATOES AND BEANS

Add drained **sweet potatoes** to pan along with a large drizzle of reserved **bacon grease** (or oil); toss to combine. Season with **salt** and **pepper**. Cook, tossing occasionally, until sweet potatoes are lightly crisped, 4-5 minutes. Add **beans** and toss to combine. Season with salt and pepper. Reduce heat to low. Keep warm until ready to serve.



5 MAKE CREMA

Cut **lime** into wedges. Roughly chop **cilantro**. Halve, pit, and peel **avocado**, then roughly chop and place in a medium bowl along with a pinch of **salt** and **pepper** and a squeeze of lime. Mash with a fork until smooth. Stir in **sour cream** and half the cilantro. Season with more salt, pepper, and lime juice (to taste).



6 PLATE AND SERVE

Divide **sweet potato mixture** between plates, then crumble **bacon** over. Dollop with **crema** and sprinkle with **tomato** and remaining **cilantro**. Serve with any remaining **lime wedges** on the side for squeezing over.

POWER UP!

The hash is sure to fuel you through your day thanks to vitamin A-rich sweet potatoes.

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