



# SMOKY PAPRIKA TURKEY & POTATO HASH

with Spiced Tomato Sauce, Pickled Onion & Garlic Aioli

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



13.76 oz | 27.52 oz  
Crushed Tomatoes



1 TBSP | 2 TBSP  
Fry Seasoning



1 tsp | 2 tsp  
Cumin



1 | 2  
Chicken Stock Concentrate



1 | 2  
Red Onion



12 oz | 24 oz  
Potatoes\*



10 oz | 20 oz  
Ground Turkey



1 TBSP | 2 TBSP  
Savory Paprika Blend



5 tsp | 5 tsp  
Sherry Vinegar



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 1 tsp  
Garlic Powder



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 940



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 830



## BUST OUT

- Small pot
- Large pan
- Medium bowl
- Plastic wrap
- Small bowl
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (3/8 tsp | 3/4 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*



### 1 START PREP & SAUCE

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites** and cook, stirring, until fragrant, 30 seconds. Stir in **crushed tomatoes, Fry Seasoning, cumin, stock concentrate, and 1/8 tsp sugar (1/4 tsp for 4 servings)**. Bring to a boil, then reduce heat to medium low. Cook, stirring occasionally, until thickened, 10-15 minutes. Remove from heat.



### 2 FINISH PREP

- Meanwhile, halve, peel, and thinly slice **onion**. Dice **potatoes** into 1/2-inch pieces.



### 3 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **three-quarters of the onion** and cook, stirring occasionally, until beginning to soften, 1-2 minutes.
- Add **turkey\***; season with **Savory Paprika Blend, salt, and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes more.
- Turn off heat; transfer to a plate. Wipe out pan.

 Swap in **beef\*** for turkey.



### 4 COOK POTATOES

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **potatoes** and season with **salt and pepper**. Cook, stirring, until coated, 1-2 minutes.
- Add **1/3 cup water (2/3 cup for 4 servings)**; cover and cook, stirring occasionally, until potatoes are tender and water has evaporated, 10-12 minutes more. **(Keep an eye on the potatoes as they cook! Add a splash of water if they begin to brown too quickly.)**



### 5 PICKLE ONION & MIX AIOLI

- Meanwhile, in a medium microwave-safe bowl, combine **remaining onion, 2 tsp vinegar, 1/4 tsp sugar, and a pinch of salt (4 tsp vinegar and 1/2 tsp sugar for 4 servings)**. **(Be sure to measure the vinegar—we sent more!)** Cover tightly with plastic wrap and microwave until onion is bright pink, 1 minute. Stir and set aside.
- In a small bowl, combine **mayonnaise, half the garlic powder (all for 4), salt, and pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 6 FINISH HASH & SAUCE

- Add **turkey mixture** to pan with **potatoes** and stir to combine.
- Strain **pickling liquid from onion** over pot with **sauce**; stir until combined **(if mixture seems too thick, stir in water 1 tsp at a time)**. Taste and season with **salt and pepper** if desired.




### 7 FINISH & SERVE

- Evenly top **hash** with **tomato sauce**. Drizzle with **aioli** and garnish with **pickled onion** and **scallion greens**. Divide between plates or serve family style directly from pan.

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\*Ground Turkey is fully cooked when internal temperature reaches 165\*.

 \*Ground Beef is fully cooked when internal temperature reaches 160\*.

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