



DINNERLY



KETO FRIENDLY

NO ADDED GLUTEN

Cowboy Skillet Hash with Pork & Red Pepper Relish

 30-40min  2 Servings

Rewind the clock, and we'd DEFINITELY be in the cowboy business—living on the land in the wild west. Thing is, we're not that great at horseback riding. Don't know how to lasso. Don't really LOVE the idea of mosquitos. BUT, we are very good at cooking and we think the idea of a cowboy hash, cooked in cast iron over an open flame under the stars sounds great. Ok, so minus the open flame and the ...

WHAT WE SEND

- red onion
- zucchini
- garlic
- sharp cheddar ⁷
- barbecue spice blend
- roasted red pepper
- ground pork

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 770kcal, Fat 61g, Carbs 13g, Proteins 36g



1. Prep ingredients

Preheat oven to 450°F with top rack in the upper third. Halve **onion**, then peel and chop into 1-inch pieces. Trim ends from **zucchini** and cut into 1-inch pieces. Peel and finely chop **2 teaspoons garlic**. Finely chop **all of the cheddar**. Finely chop **roasted red peppers**.



2. Cook onion & zucchini

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **onion, zucchini, and a pinch of salt**, then cook, stirring occasionally, until golden brown and crisp-tender, about 7 minutes.



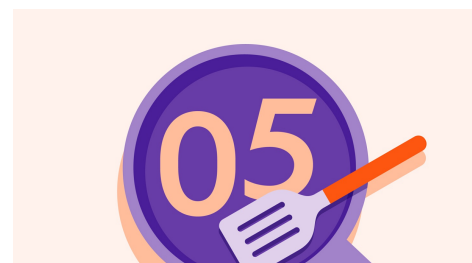
3. Brown pork

To skillet, stir in **1½ teaspoons chopped garlic** and **1 tablespoon BBQ spice** and cook until fragrant, 30 seconds; transfer **veggies** to a plate. To same skillet over medium-high, add **pork, a pinch of salt, and 1 tablespoon oil**, then cook, breaking up into smaller pieces, until pork is well browned, 3–5 minutes.



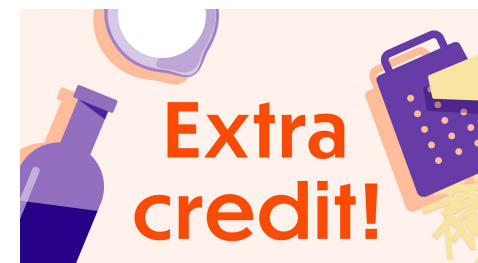
4. Bake eggs

Return **veggies** to skillet and season to taste with **salt and pepper**. Scatter **cheddar** over top. Make 2 wells in the hash and crack an **egg** into each well; season eggs with **salt and pepper**. Transfer skillet to top oven rack and bake until egg whites are set and yolks are jammy, 4–6 minutes.



5. Make relish & serve

While eggs bake, in a medium bowl, stir to combine **roasted red peppers, remaining chopped garlic, 1 teaspoon vinegar, and 2 teaspoons oil**; season to taste with **salt and pepper**. Serve **cowboy skillet hash** topped with **red pepper relish**. Enjoy!



6. Spice it up!

Kick things up with sliced fresh or pickled jalapeños, or a shake or two of your favorite hot sauce.