



DINNERLY



KETO FRIENDLY

NO ADDED GLUTEN

Cowboy Skillet Hash with Pork & Red Pepper Relish

 30-40min  4 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
- ground pork
- zucchini
- barbecue spice blend
- garlic
- roasted red pepper
- sharp cheddar ⁷

WHAT YOU NEED

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

TOOLS

- box grater
- 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 12g, Proteins 38g



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 **3 teaspoons garlic**. Coarsely grate **all of the cheddar** on the large holes of a box grater. Finely chop **roasted red peppers**.



2. Cook onion & zucchini

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **onion, zucchini, and a pinch of salt**, then cook, stirring occasionally, until golden brown and crisp-tender, about 10 minutes.



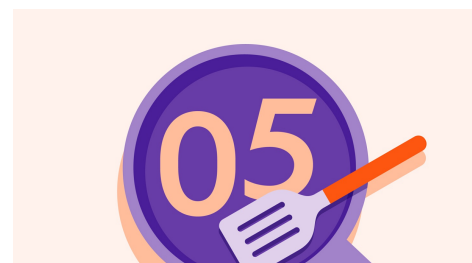
3. Brown pork

To skillet, stir in **2 teaspoons chopped garlic** and **2 tablespoons BBQ spice** and cook until fragrant, 30 seconds; transfer **veggies** to a bowl. To same skillet over high, add **pork, a pinch of salt, and 1 tablespoon oil**; cook, breaking up into smaller pieces, until pork is well browned, 5–7 minutes.



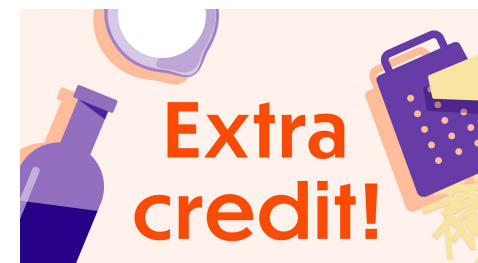
4. Bake eggs

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



5. Make relish & serve

While eggs bake, in a medium bowl, stir to combine **roasted red peppers, remaining chopped garlic, 2 teaspoons vinegar, and 1½ tablespoons 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.