



Double-Crusty Mash Hash

Grilled "double-crusty" jalapeno red skin mashed and topped with a mixture of roasted "blistered" bell peppers and poblanos, sliced chorizo and topped with Cotija crumbles. Your Choice of: two eggs prepared to your liking.

INGREDIENTS

- 8 oz. Lamb's Supreme® Jalapeño Cheddar Red Skinned Mashed potatoes (M0013)
- 4 oz. cooked chorizo, sliced
- 4 strips roasted green bell pepper
- 4-5 roasted small poblano peppers, or like other mild pepper
- 3 oz. crumbled Cotija
- 2 Tbsp. sliced jalapenos

DIRECTIONS

Prepare 1 pouch of Lamb's Supreme® Jalapeño Cheddar Red Skinned Mashed Potatoes cooked according to package directions. Place 8 oz. mashed potatoes in oven proof bowl. Grill until golden brown and crusty. Break up and place at the bottom of platter. Place 4 oz. sliced chorizo on top of mashed potatoes. Place 4 strips of roasted green bell pepper on top of chorizo. Scatter 4-5 small poblano peppers. Place 3 oz. crumbled Cotija on top of peppers.

Yield

2+ portions