



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. (240 g) Lamb's Supreme® Jalapeño Cheddar Red Skinned Mashed potatoes (M0013)
- 4 oz. (120 g) cooked chorizo, sliced
- 4 strips roasted green bell pepper
- 4-5 roasted small poblano peppers, or like other mild pepper
- 3 oz. (90 g) crumbled Cotija
- 2 Tbsp. (11 g) sliced jalapenos

DIRECTIONS

1. Prepare 1 pouch of Lamb's Supreme® Jalapeño Cheddar Red Skinned Mashed Potatoes cooked according to package directions.
2. Place 8 oz. (240 g) mashed potatoes in oven proof bowl.
3. Grill until golden brown and crusty. Break up and place at the bottom of platter.
4. Place 4 oz. (120 g) sliced chorizo on top of mashed potatoes.
5. Place 4 strips of roasted green bell pepper on top of chorizo.
6. Scatter 4-5 small poblano peppers.
7. Place 3 oz. (90 g) crumbled Cotija on top of peppers.

Yield

2+ portions