



Double-Crusty Mash Hash

Shareable Platter ... anytime. 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.

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 amount needed 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.

Top with 2 Tbsp. sliced jalapenos.

Yield

2+ servings

Ingredients

- 8 oz. Lamb's Supreme® Jalapeño Cheddar Red Skinned Mashed potatoes (item 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