

Pork and Hot Pepper Hash

Ingredients:

- 1 cup fresh cilantro, finely chopped and loosely packed
- 1 poblano chili pepper, seeded and finely chopped
- 1 jalapeno, seeded and finely chopped
- 1 garlic clove, minced
- 1 pound ground pork
- 3 tablespoons lime juice
- 1 pound baby Yukon gold potatoes, halved or quartered
- 1/4 teaspoon pepper
- 4 eggs, cooked sunny side up
- 1/4 cup chicken broth (optional)

Directions

1. In large bowl combine cilantro, chili pepper, jalapeno, and garlic.
2. Add pork and lime juice; gently mix to combine. Let stand 15 minutes to blend flavors.
3. In large saucepan bring water to a boil.
4. Add potatoes; cover for about 10 minutes or until tender.
5. In large skillet cook pork, until pork begins to brown.
6. Stir in potatoes; sprinkle with pepper. Cook 5-7 minutes or until pork is cooked through and potatoes are tender, turning occasionally. For moister hash, stir in the chicken broth.
7. Serve eggs over hash. If desired, top with additional sliced chili peppers and snipped cilantro.

Nutrition Facts

4 servings per container
Serving size (323g)

Amount per serving
Calories 290

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 220mg	73%
Sodium 170mg	7%
Total Carbohydrate 24g	9%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sugars	0%

Protein 32g	
Vitamin D 2mcg	10%
Calcium 105mg	8%
Iron 2mg	10%
Potassium 396mg	8%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

