

Hamburger Hash

Yields: 4 servings	Prep Time: 10 minutes	Cook Time: 25 minutes	Total Time: 35 minutes

Ingredients:

- 1 lb ground beef
- ½ c red bell pepper, diced
- ½ c green bell pepper, diced
- ½ c onion, diced
- 2 large potatoes, peeled and diced
- 2 tbsp olive oil
- 1 tsp garlic powder
- ½ tsp paprika
- ½ tsp Italian seasoning
- 1 tsp salt
- ½ tsp pepper
- ½ c beef stock (or beef broth)
- 2 c shredded Colby jack cheese



Instructions:

1. In a large skillet, add the ground beef, red bell pepper, green bell pepper, and onion. Cook over medium heat, breaking up the beef with a spoon, until the beef is browned and the vegetables are starting to soften, about 8-10 minutes.
2. Add the diced potatoes to the skillet. Drizzle with oil, then sprinkle with garlic powder, paprika, Italian seasoning, salt, and pepper. Stir to combine.
3. Pour the beef broth and stir. Cover the skillet with a lid and let it cook for about 15-20 minutes, stirring occasionally, until the potatoes are tender and the liquid is mostly absorbed.
4. Sprinkle the shredded Colby jack cheese over the top of the hash. Cover the skillet again and let it sit for a few minutes until the cheese is melted.