

MEXICAN HASH

<https://tastecooking.com/recipes/mexican-hash/>

Potatoes, cut in small cubes	2 C	Place the potatoes in a medium saucepan with cold water to cover. Bring to a boil and boil for 10 minutes. Drain and set aside.
vegetable oil	3 TBSP	In a large nonstick skillet, heat 2 tablespoons of the oil over medium-high heat. Add the potatoes and a pinch of salt. Cook, turning occasionally, 10 minutes or until golden and crisp. Remove the potatoes from the skillet with a slotted spoon and set aside.
kosher salt	Pinch	
ground chuck	1 LB	Add the remaining 1 tablespoon of oil to the skillet. Add the beef and onion. Cook until the onion is translucent and the beef is no longer pink, about 5 minutes, breaking up the meat with a spoon. Add the garlic and cumin and sauté 1 minute more. Stir in the tomatoes, chipotles, 1/4 teaspoon kosher salt, and 1/3 cup water. Simmer briskly for 5 minutes. Add the potatoes and heat through. Serve topped with black olives, cilantro, green onions, guacamole, a sprinkle of cheese, and sour cream.
chopped onions	0.5 C	
garlic cloves, chopped	1 to 3	
ground cumin	1.5 TSP	
canned diced tomatoes with juice	14.5 OZ	
chipotle chiles in adobo, chopped	3	
sliced black olives	0.5 C	
finely chopped cilantro	0.33 C	
green onions (including tops), chopped	3	
guacamole		
shredded cheese		
sour cream		