

Baked Eggs & Potato Hash

with Sweet Peppers & Kale

Potato hash is comfort food at its finest—perfect for pairing late-summer vegetables with the bevy of hearty, cool-weather produce just beginning to appear. Our hash features a variety of colorful fingerling potatoes (which are celebrated for their naturally small size and creamy flavor), sweet tinkerbell peppers and lacinato kale, a robust variety from Tuscany. The delectably rich flavors of baked eggs and aged cheddar cheese—added to the hash right before it goes in the oven—gets a touch of heat and tang from a splash of Tabasco hot sauce on the side.

Blue Apron Wine Pairings

Backroads Cabernet Sauvignon, 2015

Cubic Cabernet Sauvignon, 2014



Ingredients

- 2 Farm Eggs
- 4 Ounces Tinkerbell Peppers
- 2 Cloves Garlic
- 2 Scallions
- 1 Bunch Lacinato Kale
- 1 Pound Multicolored Fingerling Potatoes
- 1 Bunch Parsley

Knick Knacks

- 2 Ounces White Cheddar Cheese
- 1 Mini Bottle Tabasco Hot Sauce

Makes: 2 servings | **Calories:** about 530 per serving

Prep Time: 15 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/991

1



Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Cut the potatoes into ¼-inch-thick pieces on an angle. Cut off and discard the root ends of the scallions; thinly slice on an angle. Cut out and discard the stems, ribs and seeds of the peppers; thinly slice on an angle. Peel and mince the garlic. Remove and discard the kale stems; roughly chop the leaves. Grate the cheese. Pick the parsley leaves off the stems; discard the stems.

2



Brown the potatoes:

In a medium pan (nonstick and oven-safe, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potatoes**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until browned and crispy.

3



Add the aromatics:

Reduce the heat to medium and add 2 teaspoons of olive oil to the pan. Add the **scallions**, **peppers** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant.

4



Add the kale:

Add the **kale** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the kale has wilted. Turn off the heat. (If your pan isn't oven-safe, transfer the finished hash to a baking dish.)

5



Add the eggs & bake the hash:

Using a spoon, create 2 wells in the center of the hash. Crack an **egg** into each well; season with salt and pepper. Evenly top the eggs and hash with the **cheese**. Bake 7 to 9 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven.

6



Serve your dish:

Garnish the **baked hash** with the **parsley**. Serve with the **hot sauce** on the side. Enjoy!