

Baked Eggs & Potato Hash

with Sweet Peppers & Kale

Potato hash is comfort food at its finest—perfect for highlighting a bevy of hearty, cool-weather produce. Our hash features colorful fingerling potatoes (celebrated for their naturally petite size and creamy flavor), sweet tinkerbell peppers and Lacinato kale, a robust variety popular in Tuscan cooking. The delectably rich flavors of baked eggs and aged cheddar cheese—added to the hash right before it goes into the oven—are livened up with a splash of Tabasco hot sauce served on the side.



Blue Apron Wine Pairings

Backroads Cabernet Sauvignon, 2015

Cubic Cabernet Sauvignon, 2014



Ingredients

- 2 Cage-Free 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 520 per serving

Prep Time: 15 minutes | **Cook Time:** 25–35 minutes



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

Recipe #991

Instructions

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1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Cut the potatoes into ¼-inch-thick pieces 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. Cut off and discard the root ends of the scallions; thinly slice on an angle, separating the white bottoms and green tops. Remove and discard the kale stems; roughly chop the leaves. Grate the cheese. Pick the parsley leaves off the stems; discard the stems.

2



Start the hash:

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** and season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until browned and crispy.

3



Add the peppers & aromatics:

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

4



Finish the hash:

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 6 to 8 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** and **green tops of the scallions**. Serve with the **hot sauce** on the side. Enjoy!