

# Sweet Potato & Kale Hash

*with Caramelized Onion & Ricotta Toasts*

Potato hash is an endlessly customizable dish that comes together with any combination of delicious seasonal ingredients. We're teaming up the dish's classic baked eggs with a robust duo of roasted sweet potatoes and sautéed kale—topped with tangy goat cheese. To accompany our seasonal hash, we're serving warm toasted baguette topped with sweet ricotta cheese and caramelized onion.

## Blue Apron Wine Pairings

Clayhouse Malvasia Bianca, 2015  
Scharf Farms Pinot Gris, 2015



## Ingredients

- 2 Cage-Free Farm Eggs
- 1 Small Baguette
- ½ Cup Part-Skim Ricotta Cheese
- 3 Cloves Garlic
- 1 Bunch Kale
- 1 Lemon
- 1 Pound Sweet Potatoes
- 1 Yellow Onion

## Knick Knacks

- ¼ Cup Crumbled Goat Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 2 servings

**Prep Time:** 15 minutes | **Cook Time:** 30–40 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/1057](https://blueapron.com/recipes/1057)

Recipe #1057

1



### Prepare the ingredients & season the ricotta:

Preheat the oven to 450°F. Wash and dry the fresh produce. Halve the baguette. Halve the sweet potatoes lengthwise; thinly slice crosswise. Peel and small dice the onion. Remove and discard the kale stems; roughly chop. Peel and mince the garlic. Quarter and deseed the lemon. In a bowl, combine the **ricotta**, the **juice of 1 lemon wedge** and a drizzle of olive oil; season with salt and pepper to taste.

2



### Roast the sweet potatoes:

Place the **sweet potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 16 to 18 minutes, or until golden brown and slightly tender when pierced with a fork. Remove from the oven, leaving the oven on. Carefully transfer to a plate. Rinse and wipe off the sheet pan.

3



### Caramelize the onion:

While the sweet potatoes roast, in a large pan (nonstick and oven-safe, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **onion** and cook, stirring occasionally, 8 to 10 minutes, or until lightly browned. Add **1 tablespoon of water**. Cook, stirring frequently and scraping up any browned bits from the bottom of the pan, 1 to 2 minutes, or until the onion is browned and very tender. Season with salt and pepper to taste. Transfer to a bowl. Wipe out the pan.

4



### Cook the kale:

While the sweet potatoes continue to roast, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted. Add the **garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **¼ cup of water**. Cook, stirring occasionally, 2 to 3 minutes, or until the kale has wilted and the water has cooked off. Turn off the heat.

5



### Make the toasts:

Place the **baguette**, cut sides up, on the sheet pan used to roast the sweet potatoes. Spread the **seasoned ricotta** onto the cut sides of the baguette. Evenly top with the **caramelized onion**; season with salt and pepper. Bake 6 to 8 minutes, or until the baguette is golden brown. Remove from the oven and set aside in a warm place.

6



### Bake the hash & plate your dish:

While the baguette toasts, add the **roasted sweet potatoes** and the **juice of 1 lemon wedge** to the pan of **cooked kale**; stir to combine. (If your pan isn't oven-safe, transfer to a baking dish.) Create 2 wells in the center of the hash. Crack an **egg** into each well; season with salt and pepper. Evenly top with the **goat cheese**. Bake 5 to 7 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven. Serve with the **toasts** and **remaining lemon wedges**. Enjoy!