

# Sweet Potato & Kale Hash

*with Baked Eggs & Ricotta Toasts*

Roasted sweet potatoes and sautéed kale make for a dynamic cool-weather duo in tonight's hash. Just before baking the hash, we're topping it with a pair of eggs and tangy crumbled goat cheese. Our side of warm baguette toasts topped with creamy ricotta and sweet caramelized onion makes for a perfect complement to the hash's robust flavors.

## Blue Apron Wine Pairings

Clayhouse Malvasia Bianca, 2015  
Scharf Farms Pinot Gris, 2015



## Ingredients

- 2 Cage-Free Farm Eggs
- 1 Small Baguette
- 3 Cloves Garlic
- 2 Sweet Potatoes
- 1 Bunch Kale
- 1 Lemon
- 1 Yellow Onion

## Knick Knacks

- ½ Cup Part-Skim Ricotta Cheese
- ¼ Cup Crumbled Goat Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 2 servings

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



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 the leaves. Peel and mince the garlic. Quarter and deseed the lemon. In a bowl, combine the **ricotta cheese**, 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 lightly browned and slightly tender when pierced with a fork. Remove from the oven, leaving the oven on. Transfer to a plate. Carefully 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 very tender. Transfer to a bowl. Season with salt and pepper to taste. Wipe out the pan.

4



## Cook the kale:

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 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 browned and slightly crispy. Remove from the oven and set aside in a warm place.

6



## Bake the hash & serve 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!