

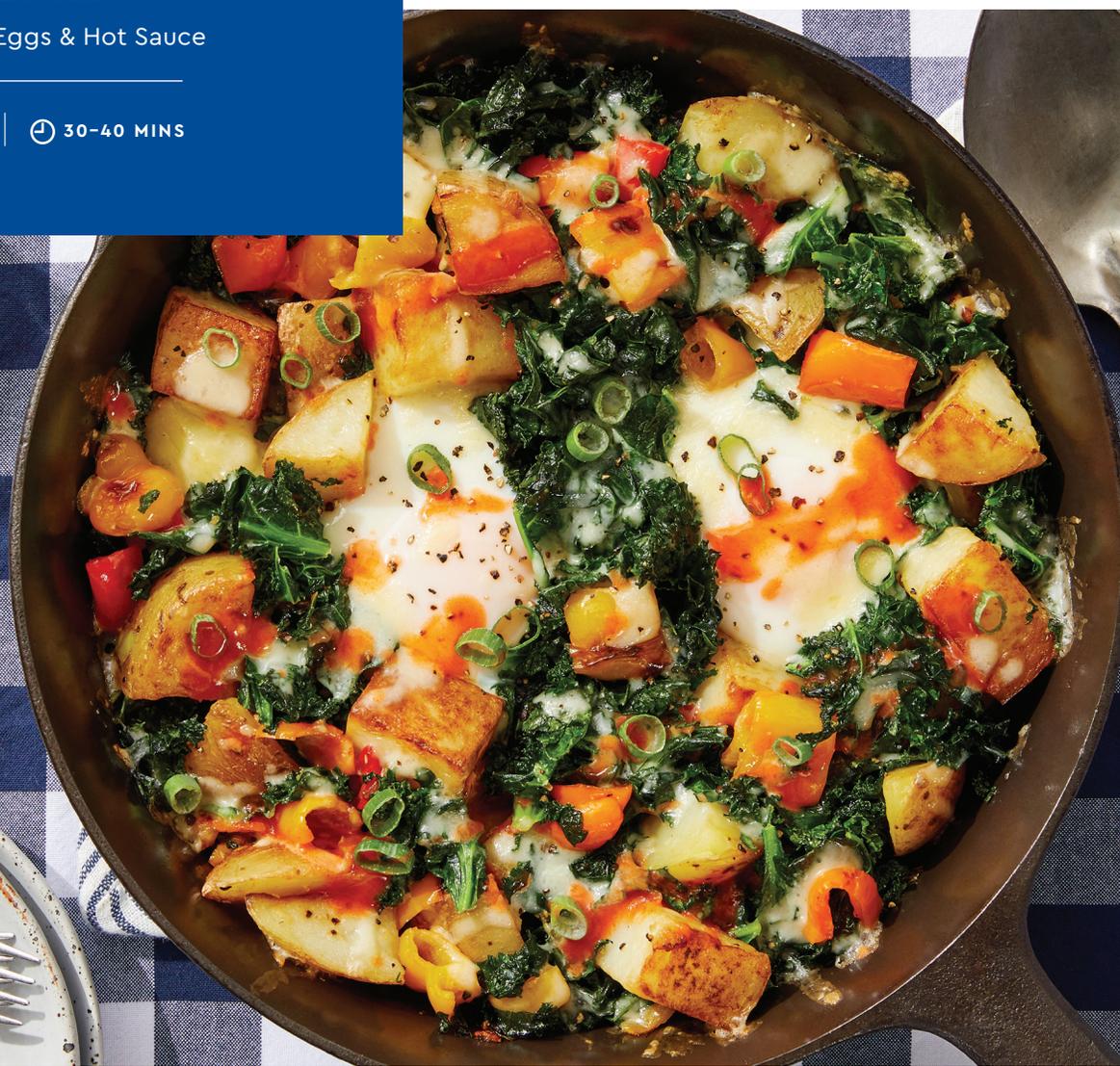
Crispy Potato & Kale Hash

with Baked Eggs & Hot Sauce

2 SERVINGS | 30-40 MINS



blueapron.com



In this dish, tender potatoes, sweet peppers, and robust kale combine in the oven under a layer of melty cheese—creating a variety of flavors in every bite. For pleasant heat, we're drizzling a touch of hot sauce over the hash and baked eggs.

Ingredients

- 2 Pasture-Raised Eggs
- 2 cloves Garlic
- 2 Scallions
- 1 bunch Kale
- 4 oz Sweet Peppers
- 1 Tbsp Hot Sauce
- ¾ lb Golden or Red Potatoes
- 2 oz White Cheddar Cheese

Wellness at Blue Apron

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VEGETARIAN

WW™ APPROVED



SmartPoints® value per serving



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CARB CONSCIOUS
600 CALORIES OR LESS



Serve a bottle of Blue Apron wine with this symbol: Crisp & Minerally. blueapron.com/wine

1 Prepare & parboil the potatoes

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Once boiling, add the **diced potatoes** to the pot. Cook 6 to 7 minutes, or until slightly tender when pierced with a fork. Drain thoroughly.



2 Prepare the remaining ingredients

- Meanwhile, cut off and discard the stems of the **peppers**; remove the cores, then medium dice.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **diced peppers, chopped garlic, and sliced white bottoms of the scallions**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Grate the **cheese** on the large side of a box grater.



3 Start the hash

- In a medium pan (cast iron or oven-safe, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **parboiled potatoes** in an even layer (carefully, as the oil may splatter). Cook, without stirring, 3 to 4 minutes, or until lightly browned and crispy.
- Add the **prepared pepper mixture**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.



4 Finish the hash

- Add the **chopped kale** and **1 tablespoon of olive oil** to the pan; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly wilted.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Bake the eggs & serve your dish

- If your pan isn't oven-safe, transfer the **finished hash** to a baking dish.
- 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 hash with the **grated cheese**.
- Bake in the oven 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. Let stand at least 2 minutes before serving.
- Serve the **baked eggs and hash** garnished with the **sliced green tops of the scallions** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 510, Total Carbohydrates: 39g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 31g, Saturated Fat: 10g, Protein: 22g, Sodium: 870mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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