

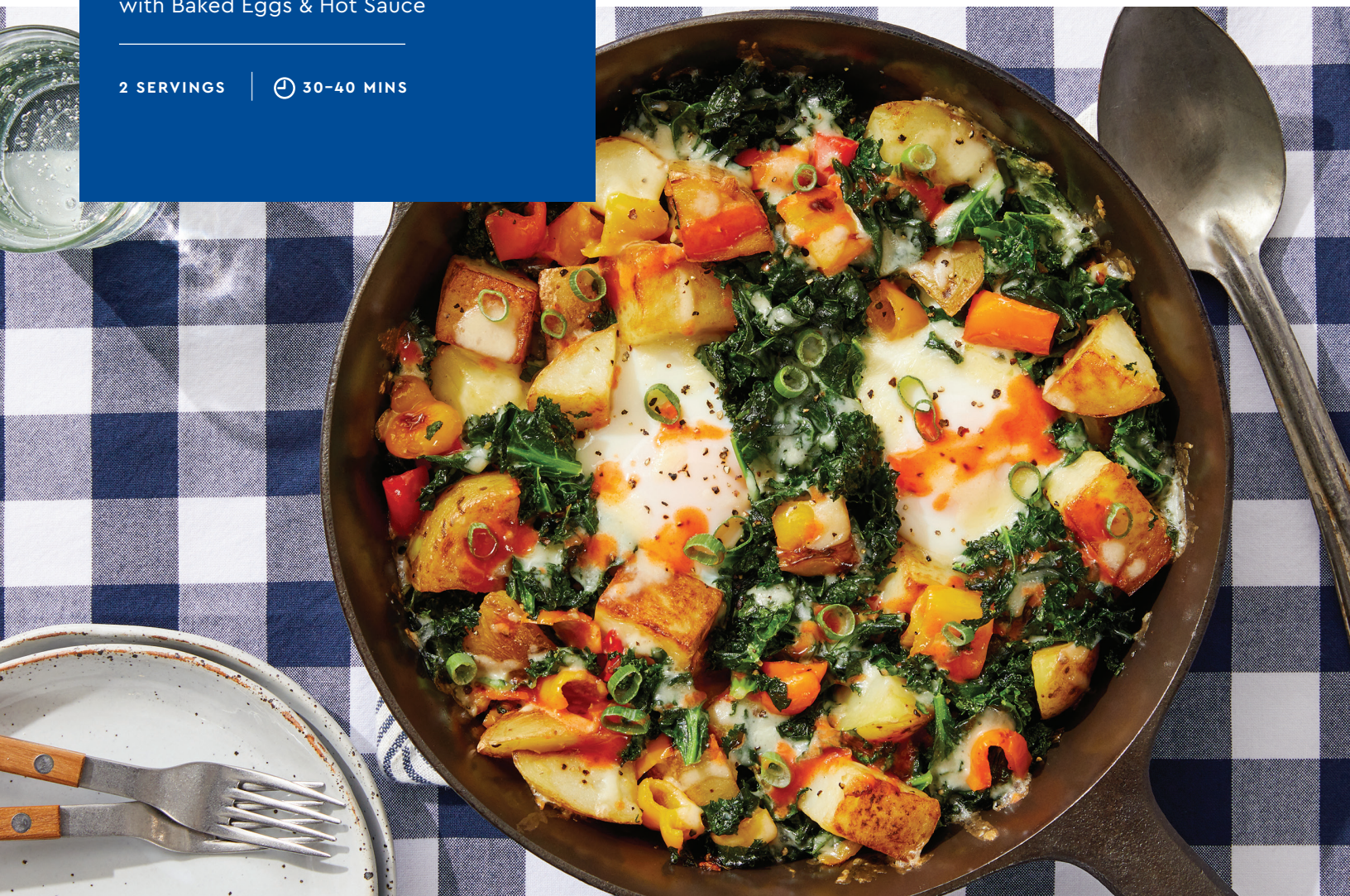
Potato & Kale Hash

with Baked Eggs & Hot Sauce


2 SERVINGS


⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients

 2 Pasture-Raised Eggs

 1 bunch Kale


 1 Tbsp Hot Sauce

 2 cloves Garlic

 1 Bell Pepper

 2 oz White Cheddar Cheese

 2 Scallions

 ¾ lb Golden Potatoes



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



10 8 4

SmartPoints® value per serving
(as packaged)



Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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1 Prepare & parboil the potatoes

- Place an oven rack in the center of the oven; 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 stem of the **pepper**; remove the core, 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 pepper, 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: 520, Total Carbohydrates: 41g, Dietary Fiber: 8g, Added Sugars: 0g, Total Fat: 31g, Saturated Fat: 9g, Protein: 22g, Sodium: 1060mg.

**For information about our wellness labels visit us at blueapron.com/wellness. SmartPoints are calculated based on as packaged. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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