

Crispy Potato & Kale Hash

with Baked Eggs & Aged Alpine Cheese

TIME: 30-40 minutes

SERVINGS: 2

Potato hash is comfort food at its finest, perfect for highlighting an array of cool-weather produce. Our hash features bell pepper, kale, and Yukon Gold potato (which gets a creamy interior and crispy exterior from boiling in water, then searing in a hot pan). The rich flavors of eggs and aged Alpine cheese—a sweet, slightly nutty variety—are livened up with a splash of hot sauce. (Chefs, you may receive green curly, dark green lacinato, or red kale.)



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Ingredients



2
CAGE-FREE
FARM EGGS



1
RED BELL PEPPER



2 cloves
GARLIC



2
SCALLIONS



1 bunch
KALE



½ lb
YUKON GOLD
POTATO

KNICK KNACKS:



2 oz
AGED ALPINE
CHEESE



1 Tbsp
HOT SAUCE

Did You Know?

This cave-aged cheese is produced by The Cellars at Jasper Hill Farm in Vermont.



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1 Prepare & boil the potato:

- ☐ Place an oven rack in the center of the oven, then preheat to 400°F.
- ☐ Heat a medium saucepan of salted water to boiling on high.
- ☐ Wash, dry, and medium dice the **potato**.
- ☐ Once the saucepan of water is boiling, add the potato. Cook 6 to 7 minutes, or until slightly tender when pierced with a fork. Drain thoroughly.

2 Prepare the remaining ingredients:

- ☐ While the potato boils, wash and dry the remaining fresh produce.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Cut out and discard the stems, ribs, and seeds of the pepper, then medium dice.
- ☐ Peel and roughly chop the garlic.
- ☐ Remove and discard the kale stems; roughly chop the leaves.
- ☐ Remove and discard any rind from the cheese. Grate 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 **boiled potato** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned and crispy.
- ☐ Add the **white bottoms of the scallions, pepper, and garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

4 Finish the hash:

- ☐ Add the **kale** and 1 tablespoon of olive oil to the pan; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until the kale has wilted. Turn off the heat; season with salt and pepper to taste.

5 Add the eggs & bake the hash:

- ☐ 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 **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.

6 Plate your dish:

- ☐ Garnish the **baked hash** with the **green tops of the scallions**. Serve with the **hot sauce** on the side. Enjoy!

