

Heirloom Potato-Pepper Hash

with Remoulade Sauce

Hash can really be any combination of chopped vegetables or potatoes. The word hash actually derives from the French word “hacher,” or to chop. Halved fingerling potatoes and chopped pepper and onion that are browned in a hot pan make up this one. For a bright and fresh addition, we finished off the warm vegetables with fresh Brussels sprout leaves, frisée, and some creamy remoulade sauce.



Ingredients

- 13 to 14 Ounces Heirloom Fingerling Potatoes
- 4 to 5 Ounces Brussels Sprouts
- 3 Cloves Garlic
- 4 Cornichons
- 1 Bunch Parsley
- 1 Burpless Cucumber
- 1 Hungarian Round Bell Pepper
- 1 Red Onion
- ½ Head Frisée
- 4 Tablespoons Mayonnaise
- 1 Lemon

Makes 2 Servings
About 560 Calories Per Serving



Instructions



Cook & peel the potatoes:

Wash the **potatoes** and place them in a medium pot filled with salted water. Heat the pot to boiling on high, cooking about 20 minutes total from when you turn on the stove, or until tender when pierced with a fork. Drain and place the potatoes in a bowl of cold water. Using a paring knife, peel the skins off the potatoes. (If you can't get all the skins, don't worry!) Cut the potatoes in half lengthwise.



Prepare your ingredients:

While the potatoes cook, wash and dry the remaining fresh produce. Trim the ends off the Brussels sprouts and separate their leaves. Peel all 3 garlic cloves. Roughly chop 2 cloves. Mince the other clove, smashing until it resembles a paste. Mince the cornichons. Finely chop the parsley leaves. Peel and cut the cucumber into 1-inch-thick rounds. Medium dice the bell pepper. Peel and medium dice the onion. Tear the frisée into bite-sized pieces.



Cook the hash:

In a large pan, heat some olive oil on medium-high until hot. Add the **peeled potatoes** cut side down. Cook 7 to 8 minutes, or until golden brown, turning over once or twice to ensure they brown on all sides. Add the **bell pepper, onion, and chopped garlic**. Cook 4 to 5 minutes, or until softened. Add the **Brussels sprout leaves** and cook about 1 minute, or until bright green and slightly wilted.



Make the remoulade sauce:

While the hash cooks, make the sauce. In a small bowl, combine the **mayonnaise, garlic paste, cornichons, and half the parsley**. Squeeze in the **juice of half the lemon** and drizzle in a **splash of olive oil**. Stir until blended and season with salt and pepper to taste.



Dress the frisée & cucumber:

In a large bowl, combine the **frisée** and **cucumber** with a **few squeezes of lemon juice** and a **drizzle of olive oil**. Season with salt and pepper. Toss to coat.



Plate your dish:

Divide the hash between 2 plates. Sprinkle the **remaining parsley** over the top. Top the hash with the frisée and cucumber. Spoon the remoulade sauce over the top of everything. Serve with lemon wedges. Enjoy!