

# Potato Hash & Eggs

with Kale, Sweet Peppers & Hot Sauce

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
blueapron.com





 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an  icon) and instructions tailored to you.\*


## Ingredients


Customized ingredients


 2 oz White Cheddar Cheese 

SWAPPED FOR:

 1.2 oz Daiya Dairy-Free Cheddar-Style Cheese<sup>1</sup> 


 1 bunch Kale

 1 bunch Chives

 2 Pasture-Raised Eggs

 4 oz Sweet Peppers

 2 cloves Garlic

 ¾ lb Golden Potatoes

 1 Kohlrabi

 1 Tbsp Hot Sauce



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)



11 9 6

SmartPoints® value per serving (as packaged)

If you customized this recipe, your SmartPoints may differ from what's above.



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<sup>1</sup> this may not be a dairy-free recipe  
\*Ingredients may be replaced and quantities may vary.



## 1 Parboil the potatoes & kohlrabi

- 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**.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Halve lengthwise; if present, remove the core, then medium dice.
- Once the pot of water is boiling, add the **diced potatoes and kohlrabi**. 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. Medium dice.
- Peel and roughly chop **2 cloves of garlic**.
- Combine the **diced peppers** and **chopped garlic** in a bowl.
- 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.
- Thinly slice the **chives**.



### CUSTOMIZED STEP 2 *If you chose Daiya Cheeze*

- Prepare the remaining ingredients as directed, using the **cheeze** (instead of cheese).

## 3 Start the hash

- In a large 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 and kohlrabi** 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 peppers and garlic**; 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 chives** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!

