

Potato Hash & Eggs

with Kale, Bell Pepper & 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 for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1 Bell Pepper



2 oz White Cheddar Cheese



2 Pasture-Raised Eggs



1 Kohlrabi



2 Scallions



1 Tbsp Hot Sauce



¾ lb Potatoes



2 cloves Garlic



6 oz Kale



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



11 9 5

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.

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

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*Ingredients may be replaced and quantities may vary.

Learn more at blueapron.com/pages/wellness

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare & parboil the vegetables

- 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 **diced kohlrabi**. Cook 6 to 7 minutes, or until slightly tender when pierced with a fork. Turn off the heat.
- Drain thoroughly.



2 Prepare the remaining ingredients

- Meanwhile, cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, 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 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 pepper mixture**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.



4 CUSTOMIZED STEP 3 If you chose Pork Sausage

- 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 **sausage** and **parboiled potatoes and kohlrabi** in an even layer (carefully, as the oil may splatter). Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned and the vegetables are crispy.
- Add the **prepared pepper mixture**; season with salt and pepper. Cook, stirring frequently, 4 to 5 minutes, or until softened and the sausage is cooked through.

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!

