

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 Pasture-Raised
Tenderloin Steak
Tips 



2 cloves Garlic



1 Tbsp Hot Sauce



2 Pasture-Raised
Eggs



6 oz Kale



2 Scallions



3/4 lb Potatoes



1 Bell Pepper



2 oz White Cheddar
Cheese



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



5 - 11

PersonalPoints™
range per serving

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track PersonalPoints.

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

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

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*Ingredients may be replaced and quantities may vary.

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

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 the pot of water is boiling, add the **diced potatoes**. 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**. 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.



↺ ADDITIONAL STEP If you chose Steak Tips

- Pat the **steak tips** dry with paper towels; season with salt and pepper.
- In a large pan (cast iron or oven-safe, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steak tips in an even layer. Cook, without stirring, 2 minutes, or until lightly browned. Continue to cook, stirring occasionally, 1 to 3 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate and cover with foil to keep warm.

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** 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.



↺ CUSTOMIZED STEP 3 If you chose Steak Tips

- Start the hash as directed, using the pan of reserved fond.

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!



↺ CUSTOMIZED STEP 5 If you chose Steak Tips

- Bake the eggs and serve your dish as directed, topping with the **cooked steak tips** before the garnishes.

*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steak tips an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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