

Baked Egg & Potato Hash

with Kale, Cheddar & Hot Sauce

4 SERVINGS

40-50 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 



¾ lb Kale



½ cup Sour Cream



1 Tbsp Weeknight Hero Spice Blend¹



4 Pasture-Raised Eggs



½ lb Sweet Peppers



2 Scallions



2 Tbsps Vegetarian Worcestershire Sauce



1 ¼ lbs Potatoes



1 Red Onion



4 oz White Cheddar Cheese



1 Tbsp Hot Sauce



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



8 - 13 PersonalPoints[™] range per serving

Now your Points value is personalized to YOU! It could be between 8-13 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to 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.

To learn more about the (NEW!) WW PersonalPoints[™] program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve, peel, and medium dice the **onion**.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice into rings.
- 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.



2 Roast the potatoes

- Place the **diced potatoes** in a large baking dish.
- Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat; arrange in an even layer.
- Roast 18 to 20 minutes, or until mostly tender when pierced with a fork.
- Leaving the oven on, remove from the oven.



3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions, diced onion, and sliced peppers**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until softened.



Step 3 continued:

- Add the **chopped kale** and $\frac{1}{4}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly wilted and the water has cooked off.
- Add the **worcestershire sauce**. Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.

CUSTOMIZED STEP 3 If you chose Sausage

- Meanwhile, in a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sausage, sliced white bottoms of the scallions, diced onion, and sliced peppers**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until the vegetables are softened and the sausage is lightly browned.
- Add the **chopped kale** and $\frac{1}{4}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly wilted and the water has cooked off.
- Add the **worcestershire sauce**. Cook, stirring frequently, 1 to 2 minutes, or until combined and the sausage is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

4 Bake the eggs & serve your dish

- To the baking dish of **roasted potatoes**, add the **cooked vegetables**. Carefully stir to combine.
- Using a spoon, create 4 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 6 to 8 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 **sour cream, 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 4 If you chose Sausage

- Bake the eggs and serve your dish as directed, using the **cooked sausage and vegetables**.