

Potato Hash & Eggs

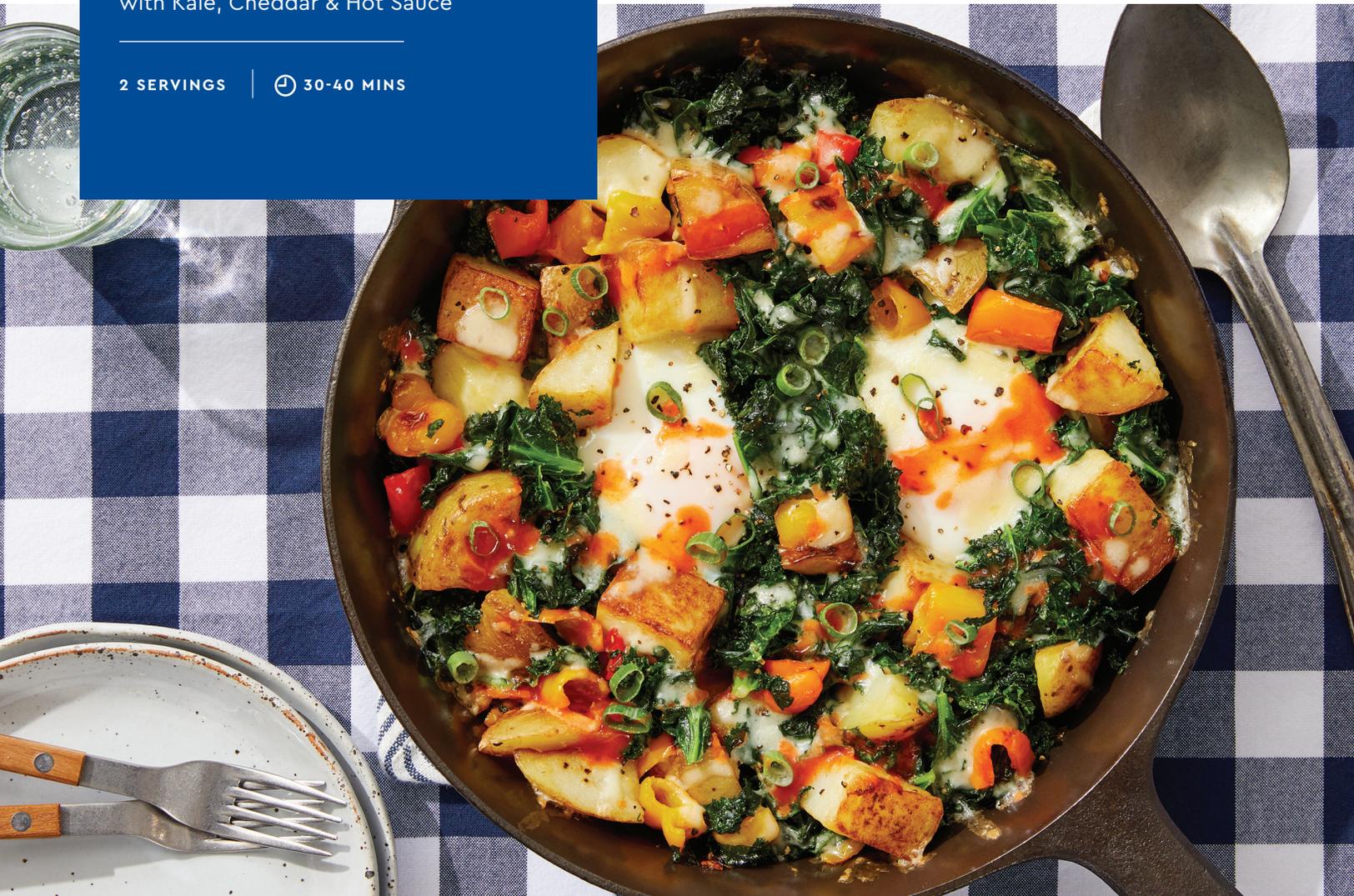
with Kale, Cheddar & Hot Sauce

2 SERVINGS

30-40 MINS

 **Blue Apron**

blueapron.com



Ingredients*

Customized ingredients

ADDED:



4 oz Applewood Smoked Uncured Bacon 

or



10 oz Hot Italian Pork Sausage 



2 Pasture-Raised Eggs



2 cloves Garlic



4 oz Sweet Peppers



3/4 lb Potatoes



6 oz Kale



2 Scallions



2 oz White Cheddar Cheese



1 Tbsp Hot Sauce



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



8

Points[™] value per serving



Scan this barcode in your WW app to track Points[™]. Wine is not included in Points[™] as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points[™]) instead of olive oil (1 Points[™] value per teaspoon) to coat your pan before heating.

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

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

*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 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. Turn off the heat.
- Drain thoroughly.



2 Prepare the remaining ingredients

- Meanwhile, cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, 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 peppers, 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 Bacon

- Heat a large pan (cast iron or oven-safe, if you have one) on medium-high until hot.
- Add the **bacon** in an even layer. Cook 3 to 4 minutes, or until lightly browned.
- Flip and cook 1 to 2 minutes, or until cooked through and crispy.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.

If you chose Sausage

- 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 **sausage**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate; 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 Bacon

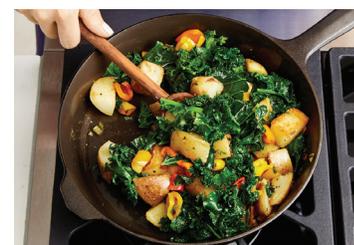
- Start the hash as directed, using the same pan.

If you chose Sausage

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

4 Finish the hash

- Add the **chopped kale** and a drizzle 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 Bacon

- Bake the eggs and serve your dish as directed, topping with the **cooked bacon** (crumbling before adding) before the garnishes.

If you chose Sausage

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