

Fingerling Potato & Kale Hash

with Baked Eggs & Aged Cheddar Cheese

A hearty dish of sautéed vegetables, hash allows the incredible flavors of the season's finest ingredients to shine—and deliciously enhance one another. Here, we're cooking some of autumn's first fingerling potatoes and kale with late-summer sweet peppers, then topping the dish with eggs and aged cheddar before finishing it in the oven. One quick note: the pan we're picturing here is a skillet, but any oven-safe pan will work just as well. If you don't have an oven-safe pan, don't worry! Simply transfer the hash to a baking dish before you begin step 5.



Ingredients

- 2 Farm Eggs
- 4 Ounces Sweet Peppers
- 2 Cloves Garlic
- 2 Scallions
- 1 Pound Multicolored Fingerling Potatoes
- 1 Bunch Lacinato Kale
- 1 Bunch Parsley

Knick Knacks

- 2 Ounces Aged Cheddar Cheese
- 1 Mini Bottle Tabasco Hot Sauce

Makes 2 Servings

About 590 Calories Per Serving

Prep Time: 15 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Cut out and discard the stems, ribs and seeds of the sweet peppers; thinly slice into rings on an angle. Grate the cheese. Peel and mince the garlic. Remove and discard the kale stems; roughly chop the leaves. Pick the parsley leaves off the stems; discard the stems. Slice the potatoes into ¼-inch-thick rounds on an angle. Cut off and discard the root ends of the scallions; thinly slice on an angle.

2



Start the hash:

In a large pan (oven-safe, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potatoes** and cook, stirring occasionally, 4 to 6 minutes, or until browned and crispy.

3



Add the aromatics:

Reduce the heat to medium and add 2 teaspoons of olive oil to the pan. Add the **scallions**, **sweet peppers** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant.

4



Add the kale:

Add the **kale** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until wilted. Turn off the heat. (If you don't have an oven-safe pan, transfer the hash to a baking dish.)

5



Add the eggs & bake the hash:

Using a spoon, create 2 wells in the hash. Crack an **egg** into each well; season with salt and pepper. Top the eggs and hash with the **cheese**. Bake 7 to 9 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven.

6



Serve your dish:

Garnish the **baked hash** with the **parsley**. Serve with the **hot sauce** on the side. Enjoy!