

Fo sku1132 web

Mashed Potato and Kale Cakes

with Roasted Apples & Leeks



30-40min



4 Servings

This recipe brings together two test kitchen favorites: soft potato cakes laced with kale served alongside roasted apples and leeks. We love how the potatoes, leeks, and kale all simmer in the same pot and how concentrated and sweet the apples and leeks become as they caramelize in the oven. Make sure to thoroughly drain the potatoes so you're able to easily form them into patties. Cook, relax,...

What we send

- leek
- fennel seed
- russet potatoes
- pink lady apple
- baby kale

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large nonstick skillet
- large pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 510.0kcal, Fat 16.5g, Proteins 9.5g, Carbs 72.5g



1. Prep apples & leeks

Preheat oven to 450°F. Cut apples around core into 4 pieces. Cut each piece into ¼-½-inch thick slices. Cut ends from leeks, peel off outer layer, and cut ¾ into into ½-inch slices. Rinse well in a bowl of cold water. Finely chop fennel seed. Toss apples and leeks on a rimmed baking sheet with fennel seed, 3 tablespoons oil, ¾ teaspoon salt, and pepper.



4. Cook vegetables

Place potatoes in a large pot and cover with cold water by 1 inch. Add 1 tablespoon salt and bring to a boil. Add leek and kale and simmer until potatoes are tender when pierced with a knife, about 10 minutes. Drain really well and transfer all to a large bowl.



2. Bake apples & leeks

Bake apple and leeks, tossing halfway through, until soft and golden, about 25 minutes.



5. Make potato cakes

Mash potato mixture until only a few lumps remain. Season with pepper and 1 teaspoon salt. Form mixture into 8, 3½-inch wide patties.



3. Prep ingredients

Meanwhile, peel potatoes and cut into ½-inch pieces. Halve remaining leek lengthwise, thinly slice, then rinse well in a bowl of cold water.



6. Cook cakes

Melt 1 tablespoon butter in a large nonstick skillet over medium-high heat. Add 4 of the potato cakes and cook until golden on both sides, about 6 minutes total (turn down heat if patties are browning too quickly). Repeat with remaining butter and second batch of cakes. Serve warm with roasted apples and leeks. Enjoy!