

MARLEY SPOON



Feta and Sweet Potato Rosti

with Brown Butter Mushrooms



30-40min



4 Portions

Often playing second fiddle as a side dish, here, this classic Swiss hash brown is the main star with sweet potato and creamy feta adding a fresh twist to the original Alpine recipe. Crowning this giant savoury pancake is a glorious jumble of sautéed thyme mushrooms, peppery rocket and garlic almond crumbs.

What we send

- Swiss brown mushrooms
- rocket leaves
- 2 garlic cloves and thyme
- slivered almonds ¹⁵
- feta cheese ⁷
- panko breadcrumbs ¹
- sweet potato

What you'll require

- butter ⁷
- eggs ³
- olive oil
- spray oil

Utensils

- large frypan
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 620.0kcal, Fat 34.4g, Proteins 20.2g, Carbs 52.3g



1. Prepare ingredients

Preheat the oven to 200C. Line a bowl with a cloth or tea towel. Peel the **sweet potato**, then coarsely grate into the lined bowl. Squeeze out excess moisture. Crush or finely chop the **garlic**.



2. Make rosti mixture

Whisk **eggs** in a large bowl. Add **sweet potato**, **half the garlic**, **½ cup breadcrumbs** and **2 tsp oil**, and season with **salt**. Crumble in the **feta** and stir to combine.



3. Cook rosti

Heat **1 tbs oil** in a large ovenproof frypan over medium-high heat. Add the rosti mixture and flatten out with an egg slice. Cook for 5 mins or until the base is golden. Transfer the pan to the top shelf of the oven and bake for 15 mins. Switch oven to grill and grill rosti for 3-5 mins until golden and crisp.



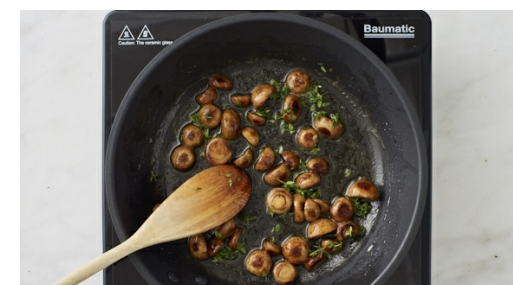
4. Make topping

Meanwhile, toast **almonds** in a cold medium frypan over medium heat, tossing, for 3-4 mins until light golden. Transfer to a bowl. Heat **1 tbs oil** in the same pan over medium-high heat. Add the **remaining garlic** and **breadcrumbs**. Toast, stirring, for 2-3 mins until golden. Combine with almonds. Reserve the pan.



5. Cook mushrooms

Meanwhile, pick the **thyme** leaves, discarding the stems. Trim the **mushrooms** and cut any larger ones in half. Heat the **remaining 1 tbs oil** in the reserved pan. Add the **mushrooms** and cook, stirring, for 3 mins or until softened.



6. Get ready to serve

Add the **butter** to the pan and cook for 1-2 mins until butter starts to brown. Add the **thyme** and cook for a further 30 secs or until fragrant. Slide rosti onto a plate. Top with the mushrooms and scatter over the **rocket** and the almond mixture. Drizzle over any mushroom juices to serve.