

# DINNERLY

D48 hero1 752500a01b88c4314a8f4fbba0f11ba2

## Potato Rosti

with Spicy Chickpeas and Wilted Kale



20-30min



4 Servings

If you span the globe, you'll find lots of different takes on potato cakes—all called a different name, with slight differences in preparation. But, no matter what you call it—we went with "rosti" after the Swiss version—a potato cake made with shredded russet potatoes, crispy and tender in all the right spots, is delicious! It's served with a spiced mixture of wilted kale and protein-rich chic...

## WHAT WE SEND

- curly kale
- chorizo chili spice blend
- shallot
- cans chickpeas
- russet potatoes

## WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

## TOOLS

- box grater
- fine-mesh sieve
- large nonstick skillet
- large saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 640.0kcal, Fat 31.1g, Proteins 17.0g, Carbs 80.0g



### 1. Prep ingredients

Strip **kale leaves** from stems; tear leaves into bite-size pieces. Trim end from **shallot**, then halve, peel and finely chop. Drain and rinse **chickpeas**. Coarsely grate **potato** into sieve; press potato firmly to remove liquid. Put potato into a bowl with **half of the shallot, 2 teaspoons salt, a few grinds pepper**, and **1 tablespoon oil**. Mix to combine.



### 4. Cook kale

Heat **3 tablespoons oil** in a large saucepan over medium. Add **remaining shallot**, cook until brown, 2 minutes. Add **chorizo spice**; cook 30 seconds. Add **kale, 1 cup water, a generous pinch salt and pepper**; cook until **kale** wilts, 2 minutes. Add **chickpeas**, cover, and cook until **kale** is tender, 4–5 minutes. Season to taste with **salt, pepper**, and **1 tablespoo...**



### 2. Brown rosti

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high until shimmering. Add **potato mixture**, and use a spatula to press into an even layer. Cook for 3 minutes, then reduce heat to medium. Cook for 3 minutes more. Cover, cook for another 3–4 minutes or until underside is golden. Uncover.



### 5. Finish & serve

Cut **rosti** into wedges, and divide between plates. Spoon **chickpeas** and **kale** on the side, drizzle with **any pan sauce**. Enjoy!



### 3. Finish rosti

Place large plate over skillet. Wear oven mitts to hold plate onto pan and carefully flip **potato rosti** onto plate. Add **2 tablespoons oil** to same skillet over medium, heat until shimmering. Slide **rosti** back into skillet, cooked side-up. Cook, uncovered, for 6–7 minutes or until golden. Slide onto cutting board. Pat dry with paper towels; season with **salt**.



### 6. Sip

Nothing pairs better with a bit of spice and crisp potatoes than a beer! Try a hoppy IPA or easy-drinking lager. Whatever your pleasure—just make sure it's cold!