

DINNERLY



 NO ADDED GLUTEN

 ONE POT

Sheet Pan Kale & Potato Hash with Eggs & Cheddar

 30-40min  2 Servings

This recipe makes not one, but TWO dreams come true: it's breakfast for dinner AND a one-pan-wonder because it's built on the sheet pan from start to finish. Timing is everything: first roast the vegetables that take the longest (potatoes & onions), then add kale, then eggs at the very end. Preheating the baking sheet helps make the potatoes extra crispy when it's time to start cooking! We've g...

WHAT WE SEND

- russet potatoes
- curly kale
- yellow onion
- smoked paprika

WHAT YOU NEED

- 1-2 large eggs
- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- box grater
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600.0kcal, Fat 34.0g, Proteins 22.0g, Carbs 56.0g



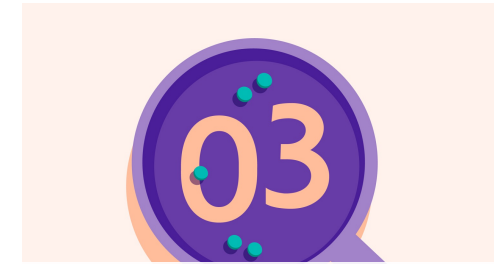
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Scrub **potato** and cut into ½-inch pieces (no need to peel). Halve, peel, and thinly slice **all of the onion**. Strip **kale leaves** from stems, then chop, discarding stems. Coarsely chop **cheese**.



2. Roast potatoes & onions

In a large bowl, toss **potatoes** and **onions** with **smoked paprika**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Transfer vegetables to preheated baking sheet and roast on the upper oven rack until potatoes are just beginning to soften, about 15 minutes. No need to wash bowl; save for step 3.



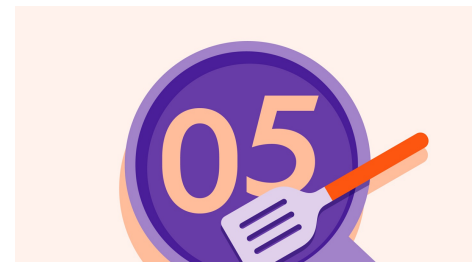
3. Roast kale

In the same bowl, use your hands to massage **kale** with **½ tablespoon oil** and **2 tablespoons water** until softened slightly. Season with **¼ teaspoon salt** and **a few grinds pepper**. Top **potatoes** with kale and return to the oven to roast until kale is wilted and crispy in spots, about 10 minutes.



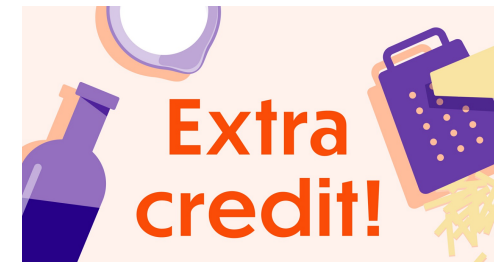
4. Add vinegar

Remove baking sheet from oven and preheat broiler to high. Drizzle **2 tablespoons vinegar** over the **kale** and **potatoes** and toss to combine. Sprinkle **chopped cheese** over top.



5. Finish & serve

Make 2 spaces in the veggies and crack 1 **large egg** into each space. Season eggs with **salt** and **pepper**. Return to upper third of oven and broil until egg whites are set, but yolks are still runny, 2–4 minutes (watch closely as ovens vary). Scoop **hash** onto plates. Enjoy!



6. Dip it!

We're big fans of dipping buttered toast into runny egg yolk, no matter what time of day! Serve this hash with crusty toast and you won't be sorry.