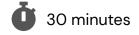




## 🔟 Pytt I Panna

## with Dill and Goats Cheese

Pytt i panna mean 'little pieces in a pan' and is a lovely one-pan Swedish hash. This version includes root vegetables, eggs and is topped with dill, goats cheese and snow pea sprouts.





4 servings



# Switch it up!

You can roast the potatoes and carrots in the oven to make them crispy. Then you can cook the eggs however you like; fried, boiled or poached.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

### FROM YOUR BOX

BROWN ONION	1
POTATOES	1 bag (800g)
CARROTS	2
DILL	1 packet
RED CHILLI	1
GOATS CHEESE	1 packet
LEMON	1
SNOW PEA SPROUTS	1 punnet
FREE-RANGE EGGS	6

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

large frypan with lid

#### **NOTES**

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.



## 1. COOK THE HASH

Heat a large frypan over medium-high heat with oil. Slice onion and add to pan as you go. Dice potatoes and carrots. Toss in pan with onion. Cook, stirring occasionally, for 10-12 minutes. Season with salt and pepper.



## 2. PREPARE TOPPINGS

Roughly chop dill and chilli. Crumble goats cheese.



## 3. DRESS THE GREENS

Zest lemon, reserve for step 4. Halve snow pea sprouts. Toss in a bowl with juice from 1/2 lemon (wedge remaining).



## 4. COOK THE EGGS

Stir through reserved lemon zest. Crack eggs into pan. Cook, covered, for 5-7 minutes or until eggs are cooked to your liking.



## 5. FINISH AND SERVE

Divide hash and eggs among plates. Top with goats cheese, dill and chilli. Serve with dressed snow pea sprouts.



