



Product Spotlight: Cabbage

Whole cabbage and cut cabbage that has been wrapped or is in a container can be stored in your fridge for a really, really long time! Leave cabbage unwashed before storing – washing it will just accelerate it's decline.



Kimchi Potato Hash

with Fried Eggs

Pan-fried crispy potato hash cooked with home-made cabbage kimchi and free-range eggs, served with a drizzle of aioli, seaweed, sesame seed and fried shallots, and fresh lime wedges.



35 minutes



2 servings



Vegetarian

Speed it up!

While making the kimchi is a delicious and fun part of this recipe, you can skip it if you are in a hurry. Sauté ginger and garlic with the spring onions, add chopped cabbage to cook with potatoes, season with soy sauce and garnish with chopped chilli.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	35g	40g

FROM YOUR BOX

MEDIUM POTATOES	3
GINGER	1 piece
RED CHILLI	1
GARLIC	1 clove
LIME	1
GREEN CABBAGE	1/4
SPRING ONIONS	1 bunch
CARROT	1
FREE-RANGE EGGS	6-pack
SEAWEED SNACK	1 packet
MIXED SESAME SEEDS & FRIED SHALLOTS	30g
AIOLI	1 sachet

FROM YOUR PANTRY

sesame oil for cooking, salt, pepper, soy sauce

KEY UTENSILS

large frypan, saucepan, small food processor

NOTES

Remove seeds from chilli, only add half chilli, or omit and use to serve for a milder heat. Reserve some chilli to garnish if desired.

Make indents for the number of eggs you intend to cook.



1. BOIL THE POTATOES

Boil the kettle.

Dice **potatoes** into 2–3 cm cubes. Add to a saucepan and cover with **hot water**. Cook for 10 minutes until potatoes are just tender. Drain potatoes.



4. PREPARE THE TOPPINGS

Thinly slice **seaweed**. Toss with **sesame seed & fried shallot mix**. Thinly slice reserved **spring onion green tops**, wedge remaining **lime** and slice remaining **chilli**. Set aside with **aioli**.



2. MAKE THE KIMCHI

Peel and roughly chop **ginger**. Roughly chop **1/2 chilli** (see notes). Add to a food processor along with **garlic**, **lime** zest and juice from **1/2 lime** and **1 tbsp soy sauce**. Blend to smooth. Chop **cabbage** into bite-size pieces. Add to a large bowl and toss with dressing.



5. ADD KIMCHI & EGGS

Stir kimchi through hash. Make 4–6 indents (see notes) in the vegetables. Crack **eggs** into indents. Cover pan and cook for 6–8 minutes until eggs are cooked to your liking.



3. COOK THE HASH

Thinly slice **spring onions** (reserve green tops) and julienne **carrot**. Heat a large frypan over medium-high heat with **sesame oil**. Add **onion**, **carrot** and drained **potatoes**. Cook, stirring occasionally, for 10 minutes, until **potatoes** are beginning to crisp.



6. FINISH AND SERVE

Drizzle **aioli** over hash. Garnish with **seaweed mix**, **spring onion green tops** and **chilli**. Serve with **lime** wedges.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

