



### 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



4 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** 14g **TOTAL FAT** 38g **CARBOHYDRATES** 42g



## FROM YOUR BOX

MEDIUM POTATOES	800g
GINGER	1 piece
RED CHILLI	1
GARLIC	2 cloves
LIME	1
GREEN CABBAGE	1/2
SPRING ONIONS	1 bunch
CARROTS	2
FREE-RANGE EGGS	6-pack
SEAWEED SNACK	1 packet
MIXED SESAME SEEDS & FRIED SHALLOTS	60g
AIOLI	2 sachets

## 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.



### 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 chilli** (see notes). Add to a food processor along with **garlic**, **lime** zest and juice from **1/2 lime** and **2 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 6 indents 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**, **carrots** 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.

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