

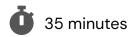




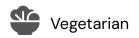
Kimchi Potato Hash

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.







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.

TOTAL FAT CARBOHYDRATES

38g

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.



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 bitesize pieces. Add to a large bowl and toss with dressing.



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.



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**.



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.



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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