



Smoked Salmon & Spinach Benedict Rösti

with Chives & No-Hassle Hollandaise



30-40min



2 Servings

Brunch is a magical time of day and we found a way to bring big, restaurant-style flavor to the table without the hassle! Here, we top crispy potato rösti, a Swiss-style potato pancake, with silky baby spinach, runny baked eggs, and thin slices of smoked salmon. This bake, slice and serve eggs Benedict topped with a ready-made hollandaise sauce is fancy-made-easy. Now that is magic! (2p serves 4; 4p serves 6)

What we send

- 1 yellow onion
- 2 potatoes
- 5 oz baby spinach
- 3 oz pkg smoked salmon ⁴
- ¼ oz fresh chives
- 1 lemon
- 3 oz hollandaise sauce ^{3,4,7}

What you need

- kosher salt & ground pepper
- neutral oil
- unsalted butter ⁷
- 4 large eggs ³

Tools

- box grater or microplane
- medium nonstick ovenproof skillet (or medium cast-iron skillet)
- small saucepan

Allergens

Egg (3), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 410kcal, Fat 33g, Carbs 28g, Protein 16g



1. Prep potatoes & onions

Preheat oven to 425°F with a rack in the upper third. Halve and thinly slice **all of the onion** through the root end. Scrub **potatoes**, then grate lengthwise on the large holes of a box grater. In a medium bowl, toss potatoes and onions with **¾ teaspoon salt** and **a few grinds of pepper**. Transfer mixture to a large clean kitchen towel and squeeze out as much water as possible.



4. Brown top of rösti

Switch oven broil.

Cut **2 tablespoons butter** into ¼-inch pieces, then evenly dot over the surface of **rösti**. Broil on upper oven rack until the surface is browned and crisp, 5-8 minutes.



2. Cook spinach

Heat **1 tablespoon oil** in a medium nonstick ovenproof skillet (or cast-iron) over medium-high. Add **spinach** and cook until wilted and water is evaporated, 1-2 minutes. Season lightly with **salt** and **pepper**; transfer to a plate. Wipe out skillet. Heat **3 tablespoons oil** in same skillet over medium-high. Add **potato mixture** and use a spatula to press firmly into an even layer.



5. Broil eggs

Evenly scatter **cooked spinach** over the surface of **rösti** and form 4 wells. Crack **1 large egg** into each well (4 large eggs total); season with **salt** and **pepper**.

Broil on upper oven rack until **eggs** are just set, 3-5 minutes (broil longer, if desired). Remove rösti from oven, then carefully slide onto a cutting board.



3. Brown bottom of rösti

Cook **potatoes**, swirling skillet occasionally, until deeply browned underneath (carefully lift with a spatula to check), 5-8 minutes.

Transfer skillet to upper oven rack and bake until **rösti** is tender and the surface is dry and just starting to brown, 10-15 minutes. Carefully remove skillet from oven.



6. Finish & serve

Evenly drape **smoked salmon** over top of **rösti**. Thinly slice **chives**. Finely grate **1 teaspoon lemon zest**; cut half of the lemon into wedges. Heat **hollandaise** in a small saucepan over medium heat until warm, 1-3 minutes.

Garnish **rösti** with **chives** and **lemon zest**, then cut into wedges, and serve with **hollandaise** and **lemon wedges**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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