

# DINNERLY



## Skillet Potato-Cheddar Hash with Baked Eggs



30min



2 Servings

What isn't to love about this dish? Repeat after us: potato-cheddar hash with peppers, onions, scallions, and baked eggs. Tell us your mouth didn't just water by imagining that first bite of a crispy, cheesy tater—we bet you can't! To make this brunch an even bigger home-run, we added a drizzle of our fan favorite Buffalo sauce. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of hash)

## WHAT WE SEND

- 2 potatoes
- 1 bell pepper
- 1 yellow onion
- 2 scallions
- ¼ oz granulated garlic
- 2 (2 oz) shredded cheddar-jack blend <sup>2</sup>
- 2 (1 oz) Buffalo sauce

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 3-4 large eggs <sup>1</sup>

## TOOLS

- microwave
- medium ovenproof skillet

## ALLERGENS

Egg (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 410kcal, Fat 25g, Carbs 31g, Protein 18g



### 1. Cook potatoes

Preheat oven to 400°F with a rack in the center.

Scrub **potatoes** and cut into ½-inch pieces. Place in a microwave-safe bowl and cover with a damp paper towel; microwave until just softened, 3–5 minutes.

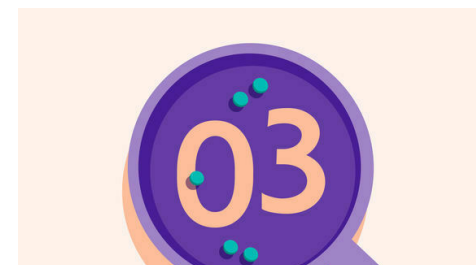


### 2. Prep veggies

While **potatoes** cook, halve **pepper**, discard stem and seeds, and cut into ½-inch pieces.

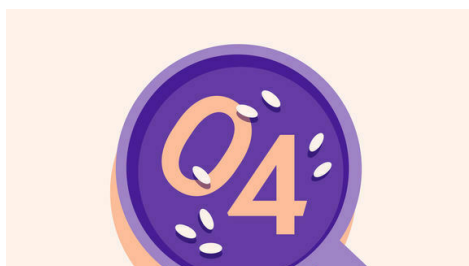
Thinly slice **half of the onion** (save rest for own use).

Trim ends from **scallions** and thinly slice, keeping dark greens separate for serving.



### 3. Cook veggies

Heat **3 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **potatoes, peppers, and onions**. Cook, stirring occasionally, until potatoes are browned and peppers and onions are softened, 8–10 minutes. Season to taste with **salt and pepper**. Stir in ½ **teaspoon granulated garlic** and **scallion whites and light greens**; cook until fragrant, 30 seconds more.



### 4. Bake eggs & serve

Make 3–4 wells in **veggie mixture** (depending on how many eggs you're using). Sprinkle **all of the cheese** over top and crack **1 large egg** into each well. Bake on center oven rack until egg whites are set and cheese is melted, 10–15 minutes.

Serve **potato-cheddar hash** garnished with **scallion dark greens** and a **drizzle of Buffalo sauce**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!