



Pulled Pork & Potato Hash

with Tuscan Kale & Poached Eggs



30-40min



2 Servings

Poached eggs are a brunch menu staple. Perfectly runny and super satisfying—they should make an appearance at home more often! We make it simple to tackle this technique at home (and ahead of time)! Follow the poaching instructions in step 5, then shock the eggs in ice water. Store in a sealed container lined with paper towel in the fridge. Before serving, dip the eggs into simmering water to warm through, about 1 minute.

What we send

- 1 Yukon gold potato
- 1 red onion
- ½ lb pkg ready to heat pulled pork
- ¼ oz pastrami spice blend
- 1 bunch Tuscan kale
- 1 lemon
- garlic
- ¼ oz fresh dill
- 2 (1 oz) sour cream ²

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- 2-4 large eggs ¹

Tools

- rimmed baking sheet
- microplane or grater
- medium saucepan

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 49g, Carbs 46g, Protein 25g



1. Roast potatoes & onions

Preheat oven to 450°F with a rack in the center. Scrub **potato**, then cut into ¼-inch thick wedges. Halve **onion**, then cut into ¼-inch thick wedges through the root end. Transfer veggies to a rimmed baking sheet and toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until just tender and browned in spots, 15-17 minutes.



2. Season pork

In a medium bowl, use your fingers to break **pulled pork** into bite-sized pieces; season with **all of the pastrami spice**, **1 tablespoon oil**, and **1 teaspoon sugar**; stir gently to coat. Transfer pork to a plate.



3. Prep kale

Remove stems from **half of the kale leaves**; tear leaves into 2-inch pieces (save rest for your own use). Transfer kale to same bowl; use your hand to massage with **½ tablespoon oil** and **2 tablespoons water**. Season with **salt** and **pepper**. Transfer **pork** and kale to baking sheet with **roasted veggies**.



4. Brown pork & roast kale

Roast **pork and kale** on center oven rack until kale is tender and pork is browned in spots, 8-10 minutes. Finely grate **1 teaspoon lemon zest** into a small bowl, then cut lemon into wedges. Finely chop **1 teaspoon garlic** and **dill fronds and stems**. To bowl with zest, add **garlic and dill**. Sprinkle **half of the gremolata** over ingredients on baking sheet.



5. Poach eggs

Fill a medium saucepan with 2-inches water; bring to a simmer. Use the end of a wooden spoon to make a small whirlpool (stirring in one direction) in simmering water. Crack **1 large egg** into a small bowl; carefully pour into whirlpool. Repeat with 1-3 large eggs. Simmer until whites are set but yolks are still runny, about 2 minutes. Use a slotted spoon to transfer to a paper towel-lined plate.



6. Finish & serve

Squeeze **1 of the lemon wedges** over **hash** on baking sheet. In a small bowl, slightly thin **all of the sour cream** with **1-2 tablespoons water**; season to taste with **salt** and **pepper**. Serve **hash** topped with **poached eggs** and a **dollop of sour cream**. Garnish with remaining **gremolata**. Pass **remaining lemon wedges** at the table. Enjoy!