

DINNERLY



Skillet Potato-Cheddar Hash with Baked Eggs:

Have Brunch for Dinner(ly)!



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!

WHAT WE SEND

- 2 russet potatoes
- 1 bell pepper
- 1 medium red onion
- garlic
- 1 oz scallions
- 2 (2 oz) pkts shredded cheddar-jack blend ⁷
- 2 oz Buffalo sauce

WHAT YOU NEED

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

TOOLS

- microwave
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 770kcal, Fat 48g, Carbs 61g, Proteins 31g



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; heat until just softened, 3–5 minutes.



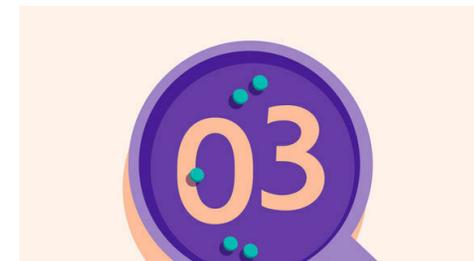
2. Prep veggies

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).

Finely chop **2 teaspoons garlic**.

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



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 **chopped garlic and scallion whites and light greens**; cook until fragrant, 30 seconds more.



4. Bake eggs

Make 3–4 wells in **veggie mixture** (depending on how many eggs you're using). Sprinkle **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.



5. Serve

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



6. Scrambled eggs

Prefer your eggs scrambled? No problem! Whisk them together in a small bowl with a pinch each of salt and pepper. Heat a second nonstick skillet over medium, pour in eggs, and scramble until soft curds form. Add them to your hash before serving.