



Potato and Goat Cheese Hash

with Spring Mix and Tomato Salad

Veggie

30 Minutes



Russet Potato



Goat Cheese



Shallot



All-Purpose Flour



Thyme



Sour Cream



Chives



Dijon Mustard



White Wine Vinegar



Baby Tomatoes



Spring Mix

HELLO GOAT CHEESE

Savory, tangy, creamy cheese that pairs perfectly with potatoes!

Start here

Before starting, wash and dry all produce.

Bust Out

Medium bowl, vegetable peeler, measuring spoons, tea towel, box grater, aluminum foil, spatula, large bowl, strainer, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Russet Potato	460 g	920 g
Goat Cheese	56 g	113 g
Shallot	50 g	100 g
All-Purpose Flour	2 tbsp	4 tbsp
Thyme	7 g	7 g
Sour Cream	6 tbsp	12 tbsp
Chives	7 g	14 g
Dijon Mustard	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Spring Mix	113 g	227 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Peel, then finely chop **shallot**. Halve **tomatoes**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) off stems and roughly chop. Finely chop **chives**. Peel, then grate **potatoes**.



Finish hash

Break up **hash** and flip pieces over using a spatula. Cook, without stirring, until crispy, 3-4 min. Transfer **hash** to a plate and cover with foil to keep warm.



Prep hash

Place **grated potatoes** on a clean tea towel or paper towels, then squeeze over a strainer to release **excess liquid**. Stir together the **grated potatoes, shallots, flour, thyme** and **half the goat cheese** in a medium bowl. Season with **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl).



Make salad

While the **hash** cooks, stir together the **sour cream** and **chives** in a small bowl. Season with **salt** and **pepper**. Whisk together the **mustard, vinegar, 1 tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add the **spring mix** and **tomatoes**, then toss to combine.



Start hash

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then loosely scatter over the **potato mixture**. (**NOTE:** Don't press down!) Cook, without stirring, until the bottom of the **hash** is golden-brown and slightly crispy, 3-4 min. (**NOTE:** For 4 ppl, you will need to cook the hash in two batches. Proceed with step 4 for the first batch, then repeat steps 3 and 4 with the remaining potato mixture.)



Finish and serve

Divide the **potato hash** and **salad** between plates. Sprinkle the **remaining goat cheese** over top. Dollop the **chive sour cream** over the **hash**.

Dinner Solved!