

Red Russian Kale Potato Hash with Farm Fresh Egg

8 cups torn kale leaves
1/2 small sweet onion, minced
1/2 teaspoon freshly ground pepper
1/4 teaspoon sea salt
2 cups store bought shredded potatoes or (Idaho potatoes)
3 tablespoons extra-virgin olive oil
1-2 farm fresh eggs (your favorite way)

Method: Place kale in a large microwave-safe bowl, cover and microwave until wilted, about 3 minutes. Drain, cool slightly, and finely chop. Meanwhile mix onion, pepper and salt in a large bowl. Add the chopped kale and potatoes; stir to combine. Heat oil in a large nonstick skillet over medium heat. Add the kale mixture, spread into an even layer and cook, stirring every 3 to 4 minutes and returning the mixture to an even layer, until the potatoes begin to turn golden brown and crisp, 12 to 15 minutes total. Top with farm fresh egg your style.

Ingredient Note: Fresh, partially cooked, shredded potatoes for hash browns can be found in the refrigerated produce section and sometimes in the dairy section of most supermarkets. Alternatively, boil potatoes until they can just be pierced with a fork but are not completely tender. Let cool slightly, then shred.