

Hash Browns

Learning Target: I can demonstrate batonnet and dice knife cuts.

Ingredients:

- 1 ½ cups diced potatoes
- 2 Tbs. salted butter
- 1/4 medium yellow onion, cut into 1/4-inch dice
- 1 garlic clove , minced
- ¼ tsp salt (more if needed)
- freshly ground pepper, to taste
- 4 eggs (optional)



Directions:

Using a large high sided saute pan, melt the butter and saute the onions and potatoes on medium heat until lightly browned and onions are translucent.

Add garlic and salt and stir to incorporate into the mixture.

Saute mixture until browned and slightly crispy pressing down with the back of the turner to make sure it browns evenly.

Make sure potatoes are soft and mixture is well seasoned. Sprinkle with pepper.

***OPTIONAL:**

While mixture is cooking, melt 1 tablespoon of butter (or use pam spray) in a saute pan and cook eggs, over-easy or scrambled

Plate your hash browns and place your egg on top. Enjoy!