



BREAKFAST

# POTATO PAN RÖSTI

with Prosciutto, Sour Cream, and Arugula Salad



## HELLO RÖSTI

A Swiss-style potato pancake that's all about the golden crisp edges

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 630

-  Yellow Onion
-  Russet Potatoes
-  Lemon
-  Sour Cream (Contains: Milk)
-  Scallions
-  Roma Tomato
-  Arugula
-  Prosciutto

## START STRONG

Potatoes can turn a dull brown when grated. This doesn't make them less tasty, but if you'd like to keep them bright, put the shreds in a bowl of cold water until ready to cook them.

## BUST OUT

- Peeler
- Box grater
- Large pan
- Kitchen towel
- Oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Large bowl
- Plate
- Medium bowl

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Scallions 2 | 4
- Russet Potatoes 24 oz | 48 oz
- Roma Tomato 1 | 2
- Lemon 1 | 2
- Arugula 2 oz | 4 oz
- Prosciutto 2 oz | 4 oz
- Sour Cream 4 TBSP | 8 TBSP

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## 1 PREP ONION AND POTATOES

**Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Peel **potatoes**, then grate on the large holes of a box grater.



## 4 FLIP RÖSTI AND PREP

Slide **rösti** out of pan and onto a plate. Add another drizzle of **oil** and another **1 TBSP butter** to same pan over medium-high heat. Flip rösti into pan crispy-side up. Cook until crisp and browned on other side, another 7-10 minutes. Meanwhile, cut **tomato** into 8 wedges. Halve **lemon**, cutting one half into wedges.



## 2 COOK ONION

Heat a drizzle of **oil** in a large pan over medium-high heat. (**TIP:** Use a nonstick pan if you have one.) Add **onion** and **scallion whites**, then season with **salt** and **pepper**. Cook, tossing, until translucent, 3-5 minutes. Meanwhile, place **potatoes** on a clean kitchen towel or large piece of paper towel and squeeze to wring out moisture.



## 5 MAKE SALAD

While rösti cooks, whisk together a drizzle of **oil** and a squeeze of **lemon** in a medium bowl. Season with **salt** and **pepper**. Add **arugula** to bowl and toss to coat in dressing.



## 3 COOK RÖSTI

Place **potatoes** and **onion** in a large bowl. Season with **salt** and **pepper**. Toss to combine. Wipe out same pan and heat another drizzle of **oil** and **1 TBSP butter** in it over medium-high heat. Add potato-and-onion mixture to pan, pressing down with a spatula to create one large pancake. Cook until crisp and browned on bottom, 7-10 minutes.



## 6 FINISH AND PLATE

Slide **rösti** onto a cutting board and cut into slices. Divide between plates. Top with **prosciutto**, **tomato wedges**, and **scallion greens**. Dollop with **sour cream**. Serve with **salad** and **lemon wedges** on the side.

## TATER TIME!

Move over flapjacks: these spuds are the new stars of breakfast.

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