

Potato hash with tomatoes, pepper and kale

Cuisine: **English**
Food category: **Vegetarian dishes**



Author: **Jaroslav Mikoška**
Company: **Retigo**





Program steps


Preheating:


215 °C


1


 Hot air


 100 %

 Termination by time

 00:15 hh:mm


 200 °C


 100 %





2


Remove the tray from the oven and follow the recipe.


 Hot air


 100 %

 Termination by time

 00:10 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 4		
Name	Value	Unit
large potatoes, unpeeled, cut into medium size chunks	2	pcs
dried chilli flakes	5	g
olive oil	10	ml
large yellow pepper thickly sliced	1	pcs
red onion cut into wedges	2	pcs
cherry tomatoes	200	g
curly cale	50	g
eggs	4	pcs
salt	5	g
freshly ground black pepper	1	g

Directions


Preheat the Retigo combi oven to 200C on hot air mode. Toss the potatoes with the chilli flakes, oil and a generous amount of salt and pepper on baking tray. Roast for 15 minutes.

Remove the tray from the oven and toss the pepper, onion and tomatoes with the potatoes. Return to the oven for 10 minutes.

Put the kale in a bowl with a large pinch of salt. Massage the kale between your fingertips until it becomes soft and damp.

Toss the kale with the potato mixture and create four wells in the mixture. Crack an egg into each well and return the tray to the oven for 2 minutes, or until the egg whites are just set but the yolks are still runny.

Recommended accessories



Enameled GN container