

 Approximately **45 min**

 **570 kcal** p.p.

 **4 persons**

### WHAT YOU NEED

- Potatoes: 800 g
- A box of 4 eggs: 2 pcs
- Herb curd cheese: 2 pcs
- Shallots: 2 pcs
- Carrots: 600 g
- Chives: 20 g
- Pumpkin seeds: 30 g

### GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Flour, any: 2 tbsp.
- Lemon juice
- Mustard à l'ancienne: 1 tsp.

### ALLERGENS



## EASY HASH BROWNS WITH HERB CURD CHEESE, FRIED EGG AND CARROT SLAW

### INSTRUCTIONS

- Peel the potatoes and shred them into a bowl. Peel and chop the shallot. Combine the shredded potatoes with 1-2 eggs, flour, shallot and a good pinch of salt. Heat some olive oil in a large pan. Drop portions of the potato mixture into the pan and form them into a flat hash brown. Fry the hash browns for approx. 7 min. per side on medium heat until golden brown and crisp. Drain on kitchen paper afterwards and repeat with the remaining potato mixture. Keep the hash browns warm in the oven (100°C).
- Peel the carrots and shred the into a bowl. Add a dash of lemon juice, 1-2 tbsp. olive oil and mustard. Knead for 1 Min. with your hands. Fold in chopped chives and pumpkin seeds afterwards. Season to taste with salt and pepper.
- Add the herb curd cheese to a nice bowl.
- Heat some olive oil in another pan and fry the eggs on low heat until set to your liking.

### SERVING

- Arrange the hash browns with herb curd cheese, fried egg and carrot slaw on plates and enjoy while still hot.